

DOMAINE MARC MOREY RULLY 1er CRU RABOURCE



100% Chardonnay. Elegant aromas. Nuanced and stylish, with beautifully ripe, precise fruit. Delicate minerality and a long, persistent finish. Delicious with fine cheeses and roasted poultry.

The village of Rully contains 23 1er Cru vineyards, each of which are ideal for growing Chardonnay. The Raborcé vineyard sits on a hillside above the village with a southern exposure to the warming summer sun. Soil is a mixture of clay and limestone.

The winemaking is strictly traditional. Great emphasis is placed on working with nature, rigorous debudding and green harvesting to ensure that the vines growth is perfectly balanced. The rows are plowed year round. Vine treatments are limited in scope and targeted. The grapes are handpicked, hand sorted and whole bunch pressed into temperature-controlled tanks where fermentation begins using ambient natural yeasts. Fermentation finishes in oak barrel (25% new). Extended aging on the lees and regular battonage. Vinifications are adapted to the prevalent vineyard conditions, and vary from vintage to vintage. Filtration is light, and also adapted to the vintage. Marc Morey wines are classic in style and supremely terroir driven - statuesque, powerful wines backed by laser-like purity and mineral expression and capable of very considerable age.

Originally established as Morey *et Fils* (and son) in 1919 by Ferdinand Morey, as he worked alongside his father on their 5 acres of vines in the heart of Chassagne in the Côte-d'Or region of Burgundy. There the Morey family name can be traced back for more than five generations. Marc Morey took over in 1944 shortly after his father's death, when he quickly expanded the property. Marc was joined in 1977 by his daughter Marie-Joseph and winemaker son-in-law, Bernard Mollard. Today, Marc's granddaughter, Sabine Mollard, is in charge of the estate and has been winemaker since 2003. Since taking over, Sabine has adopted the '*lutte raisonnée*' approach (reasoned fight) to farming the now 24-acre estate, where chemical treatments are used only when absolutely necessary. The old cellar lies under a magnificent old house, formerly a coaching inn and the family home for 100 years. The wines have always received plaudits, but there is a lighter touch of late, with more freshness and minerality. Sabine aims to capture finesse and freshness rather than opulence.

"Sabine Mollard is quietly going about producing some of Chassagne's finest whites at Domaine Marc Morey, nestling just behind the church in the village." -Neal Martin, *The Wine Advocate* (12/15)

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Tasting Note:

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Shelf Talker:

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