



GAËLLE & JÉRÔME MEUNIER RULLY

Gaëlle and Jérôme Meunier are the team behind this diligent family domaine in Mercurey. She's the winemaker, he's the viticulturist, but they could wear either hat and all decisions are made together. They farm 30 acres, 20 of which are for their own wine (the rest go to the co-op for cash flow), divided among 45 parcels scattered about the northern Côte Chalonnaise and reaching into the Côte de Beaune. Their wines are known for thrust and purity of fruit.



VINEYARD

- Site:** The lieu-dit Cloux d'Ouvrier in the Rully appellation.
- Soil:** Burgundy's famous mix of clay-limestone.
- Vines:** From one parcel of 0.8 acres of vines averaging 45 years of age and diligently pruned and hand harvested. Farming without herbicides or pesticides.
- Varieties:** Chardonnay.

CELLAR

- Vinification & Aging:** Fermentation is spontaneous without yeasting or chaptalization. 80% of the wine is raised in barrel, 20% of which is new, with the remainder aged in steel. The élevage in wood is for 10 months, and bottling takes place before the next harvest.
- Production:** 2,500 bottles.
- Profile:** A classy white Burgundy made by a woman who likes purity and freshness with a backbone of acidity and minerality.