

Domaine Roux Père & Fils

Rully Clos des Mollepierres

100% Chardonnay

Tasting Notes:

Meaning “enclosed field of soft stones,” the Clos des Mollepierres vineyard was named for its soil composition. This well-rounded, vibrant wine offers rich fruit flavors on the palate. Floral aromas are interlaced with a complex bouquet, including lemon, peach, honey, and dried fruits. Roux’s single-vineyard Rully is a delicate wine, making it a great accompaniment to seafood – like fried fish or crustaceans – hard cheeses, or chicken in cream sauce. It can also be enjoyed as an apéritif.

Vineyards:

Region:	Côte Chalonnaise, Burgundy, France
Name:	Clos des Mollepierres
Size:	4 hectares
Planting Density:	10,000 vines/hectare
Soil Composition:	Clay and limestone
Elevation:	230-300 meters
Exposure:	-
Practices:	Sustainable

Winemaking:

Harvest

Date:	September
Method:	Manual

Pre-fermentation

Container:	-
Temperature:	-
Duration:	-

Fermentation

Container:	French oak barriques
Temperature:	15-20°C
Duration:	15-20 days
Maceration:	-
Malolactic:	Full

Filtered:	Yes
Fined:	Yes

Aging:

Container/Cooperage:	New & previously-used French oak barriques
Duration:	10-12 months
Bottle-Aging Duration:	1-3 months

Technical Data:

Alcohol:	13.0%
pH:	3.32
Residual Sugar:	< 2.0 grams/liter
Acidity:	4.3 grams/liter
Dry Extract:	20.0 grams/liter

Production Quantity: 26,400 bottles



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25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



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