



# Domaine Michel Juillot

## RULLY LES THIVAUX

### VINEYARD

**Color :** White

**Grape variety :** Chardonnay

**Dates of plantation :** 1979

**Soil :** clayey-limestone

**Aspect :** South West

**Altitude :** 347 meters

**Annual production :** 8,760 bottles

Domaine Michel Juillot



## RULLY

APPELLATION RULLY CONTRÔLÉE

*Les Thivaux*

VIN DE BOURGOGNE - PRODUCE OF FRANCE



LAURENT JUILLOT VITICULTEUR A MERCUREY, S-&-L, FRANCE

12% vol. 75 cl



### VINIFICATION

Manual harvest - Selective picking on sorting table - Full bunches in the press - 12 hours settling of the big lees - Fermentation 1/3 in oak barrel and 2/3 in oak cask - Temperature control - Natural yeast.

### CELLAR MATURING

12 months in oak cask and oak barrel - 10% new barrels  
Malolactic fermentation completed - Fining before bottling.

### TASTING COMMENTS

Allen Meadows : «There is just enough post-bottling sulfur present to warrant decanting this if you're going to try a bottle on release. Otherwise there is good ripeness and freshness to the pear and white peach aromas. The round, suave and nicely concentrated flavors possess an attractive mouth feel and good persistence if only average depth. This too should drink well early. »

### GASTRONOMIC AGREEMENTS

«Saumon fumé à l'aneth»  
(Smoked salmon with dill)

Ideally served at : 11° - 13°C - Ageing potential : 3 - 4 years

### AWARDS AND PRESS MARKS

Allen Meadows : 86/now (Vintage 2011)

87/2015+ (Vintage 2010)

Concours des Vins de la Côte Chalonnaise 2013 : Bronze medal  
(Vintage 2012)

2014 : Super Jury selection (Millésime 2013)



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