# Domaine Ninot

*Grands Vins de Bourgogne*




# Rully

**LA BARRE,**
WHITE

"This wine is the fruit of setting up my establishment. It embodies my doubts, my fears, my mistakes, my great joy, my passion, my convictions."

## Grapevines

**GRAPE VARIETY:** Chardonnay 100%

**SURFACE:** 1,66 ha

**LOCATION:**
This wine plot is located on a rocky outcrop, on the summit of the Palais Mount. Its name comes from the Latin word "barra", copied from the Gallic "barro" which means "elevation, summit, peak".
Chalky brown soils, clay-limestone subsoils.
Located at 300 meters high, on a plateau. There is a forest which occupies the ridge of the mountain which protects and shelters the vineyard from the wind. This cool environment helps to produce the floral and aromatic character plus the freshness of the wines.

**IN THE VINEYARD:**
Certified organic growing, certified by Ecocert since the 2020 vintage, in respect of the life of the soils.
Planted in 1990. Density 10 000 plants/ha.
Guyot pruning, strict dis-budding, ploughing.
Our main aim is to remain sensitive to harvesting grapes with a perfect balance, between freshness and optimal maturity, according to the different vintages.
Harvest carried out by machine.

## Wine-making process

**VINIFICATION:**
We use a natural approach to vinification, avoiding the use of products which would technically erase the vintage's identity and would contribute to making standard wines.
Grapes pressed immediately and gently for more complexity.
Light settling from 12 to 18 hours.
Alcoholic fermentation takes place in oak barrels. Use of native yeasts to retain the identity of the soil and the vintage.

**MATURATION:**
Maturation takes place in 228 litres oak barrels, on fine lees, without stirring of the lees, during 12 months.
10 % new barrels. Non-filtered, could present a deposit which does not, on any account, affect the wine quality.

## Tasting & Service

**TASTING:**
Fresh white fruits aromas accompanied by floral touches and mineral notes. It leaves a fresh cool taste in mouth and blends together a tonic e ect with smoothness. This tense and invigorating juice leaves a long-lasting intense sensation in the mouth. The end result is remarkable thanks to the aromatic, sapid and well-delineated finality.

**SERVICE:**
Open immediately.

**THE TEAM'S WORD:**
*"This generous wine is perfect with cream-based poultry dishes or vegetarian meals. It's ready to enjoy right now in good company."*
Erell, winemaker

CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

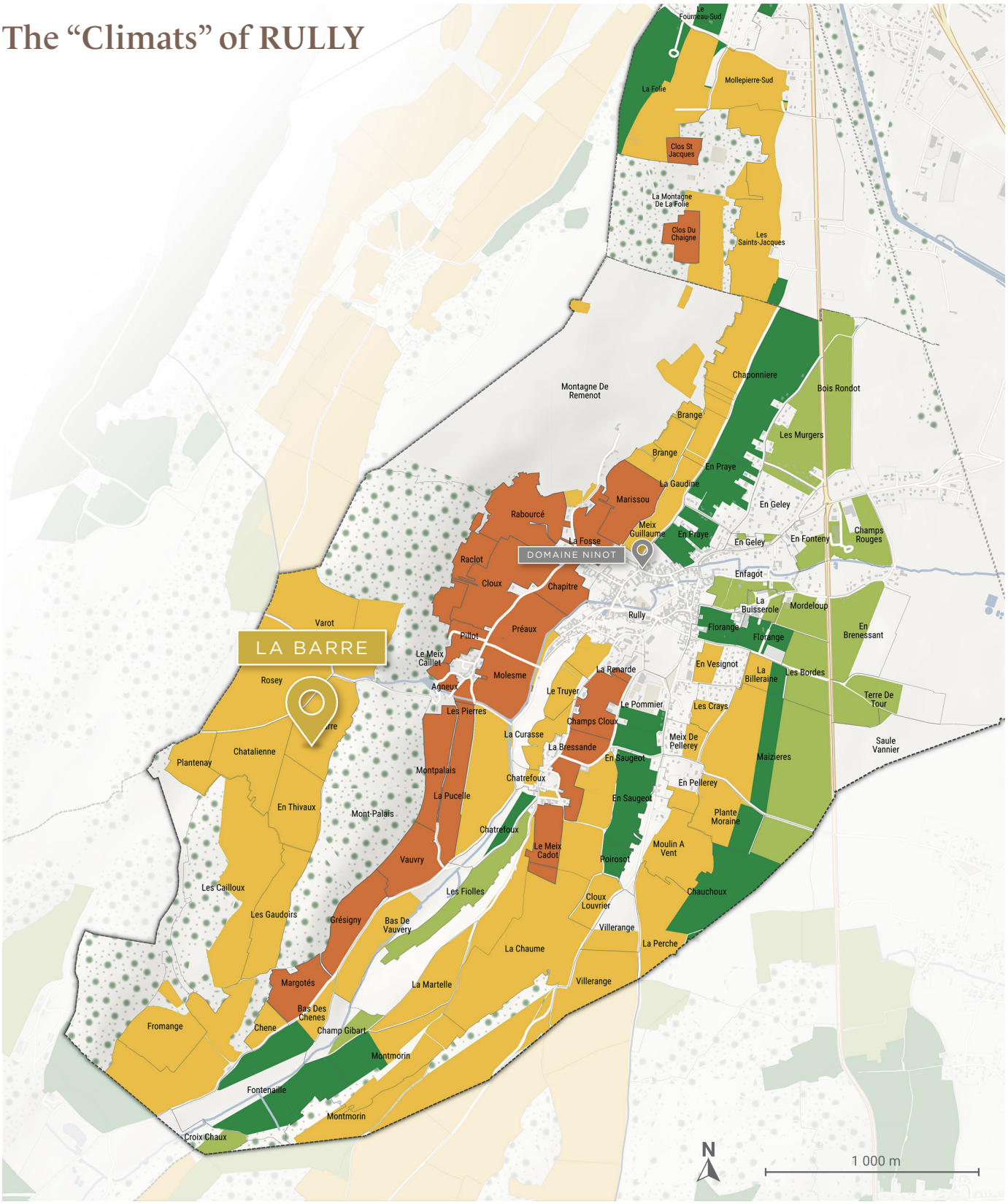
Certifié par FR-BIO-01 AGRICULTURE FRANCE

Domaine Ninot

*Le Meix Guillaume - 2, rue de Chagny - 71150 Rully - France | Tél. +33 (0)3 85 87 07 79 | vin@domaineninot.com | domaineninot.com*

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.

# The “Climats” of RULLY




Source : Bourgogne Maps

**Appellations Villages Premiers Crus**

**Appellations Villages**

**Regional Appellation Bourgogne:**
Bourgogne Côte Chalonnaise

**Regional Appellation Bourgogne**

**Regional Appellations:**
Coteaux Bourguignons, Bourgogne aligoté, Bourgogne Passe-tout-grains, Bourgogne mousseux, Crémant de Bourgogne


## Domaine Ninot

*Le Meix Guillaume - 2, rue de Chagny - 71150 Rully - France | Tél. +33 (0)3 85 87 07 79 | vin@domaineninot.com | domaineninot.com*



Alcohol abuse is dangerous for your health, consume in moderation.