

Domaine Faiveley

# Faiveley Rully Blanc Les Villeranges 2023

Côte Chalonnaise, Burgundy, France



## Technical Information

**Style:** Still, White

**Varietal(s):** 100% Chardonnay

**ABV (%):** 13.5

**pH:** 3.25

**Residual Sugar (g/L):** 0.65

**Total Acidity(g/L):** 3.65

**Volatile Acidity(g/L):** 0.33

## Other Information

**Dietary:**

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

**Allergens:** Sulphites

**Sustainability:**

**Organic:** Viticulture Only

**Biodynamic:** No

**Sustainable certification:** No

## Vineyard & Viticulture Practice

Faiveley Rully Blanc Les Villeranges 2023 comes from one of the Côte Chalonnaise's most recognised white-wine appellations. The estate's 5.65-hectare vineyard is planted on limestone and marly soils with little iron, a composition that contributes distinctive mineral aromas. Vine plantings date from 1987, 1990, 2009, 2013, 2018 and 2023. This Rully Chardonnay combines the freshness, mineral definition and fleshy texture associated with well-sited Côte Chalonnaise white Burgundy.

## Packaging Information

**Unit Size:** 75CL

**Bottle Barcode:** 3351001862393

**Bottle Weight (g):** 1420

**Bottle Dimension (mm):** H296, Dia82.2

**Type of Closure:** Natural Cork

**Case Size:** 6X75CL

**Case Weight (g):** 860

**Case Dimension (mm):** L500 x W300 x H100

## Vintage Notes

2023 began with a mild, dry winter, including five weeks without rain from late January to early March. Rain returned in March, followed by heavy downpours in April and May. Frost risk was managed through two-stage pruning, and actual damage was limited. Warm June weather brought rapid flowering and abundant fruit. Green harvesting reduced yields, while August's varied temperatures aided ripening. Harvest took place during a heatwave, giving healthy, aromatic grapes.

## Vinification

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before settling. Alcoholic fermentation lasts around four weeks, with 50% of the must fermented in French oak barrels, 10% of which are new oak. The wine is aged for eight to ten months with regular stirring, while the remaining blend is matured in vat. This gives delicate oak complexity while preserving freshness and mineral character.

## Tasting Notes

The nose is fresh and pleasant, showing ripe fruit and mineral notes, including flint. The palate is elegant and fleshy, with good fruit definition, balanced texture and lively freshness. Medium-bodied, it combines ripe Chardonnay fruit with mineral lift and a clean, bright structure. The finish is fresh and gently tangy, leaving a precise impression of citrus, ripe fruit and stony minerality.

## Food Pairing

Pair with baked salmon parcels, white fish en papillote, vegetable terrine, seafood pasta, grilled prawns, roast chicken, goats' cheese or fresh salads.