

## Domaine Mia Rully blanc 'Les Plantenays'

### COUNTRY

France

### REGION

Burgundy

### GRAPE

Chardonnay

### VINTAGE

2021

### ABOUT THE DOMAINE

Domaine MIA is one of the largest estates of the Côte Chalonnaise, covering 18 hectares, and cultivated exclusively organically. Its history dates back to 1860 and the heirs have ensured sustainability over decades. Owner of the estate, Mia Subotic, is the bearer of new impulses. Discovering David Duband's winemaking style was a revelation for Mia and it was natural to choose him to vinify the Estates wines as they share common values, know-how and precision. Domaine MIA provides constant care of the vines throughout the year based on the principles of organic cultivation, oriented towards biodynamics. This ancient method of vinification in whole harvests is renowned for producing silky, airy and harmonious wines.

### WINEMAKING

The vines are harvested manually. The pressing is done delicately, very slowly and with the whole harvest. The natural 100% fermentation is done using indigenous yeasts, from the terroirs. Aging in underground cellars lasts 12 months, without batonnage. It is produced in French oak barrels, new for 31% of them, selected from 4 additional coopers. Racking is done by gravity to preserve the quality of the wine.

### TASTING NOTES

Its nose exudes flattering aromas of white flowers and almonds. Its elegant freshness on the palate is underlined by fine notes of candied citrus and toasted hazelnut, bringing a harmonious and long finish, enhanced by a delicate minerality. It will enhance scallops or a Bresse chicken and will ideally complement a Comté matured for 24 months or, for sweeter tastes, a blueberry tart.



### TECHNICAL NOTES

**Alcohol by volume**  
13.5%