



Louis Latour

MAISON FONDÉE EN 1797

RULLY BLANC

- REGION Côte Chalonnaise
- VILLAGE Rully
- APPELLATION Rully
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone
- AVERAGE YIELD 45 hl/ha
- HARVEST Mechanical

Vinification & Ageing

- FERMENTATION Traditional in stainless steel vats, temperature controlled with complete malolactic fermentation
- AGEING 8 to 10 months ageing in stainless steel vats

Description

Rully is the first village in the Côte Chalonnaise as you move south out of Côte-d'Or. The quality of its white wines lies in the conjunction of marl-limestone soils and a slightly higher altitude than in Côte de Beaune, ranging from 230 to 300 meters. The Chardonnay combines exquisite freshness with beautiful generosity.

Wine tasting

- TASTING NOTE Pale lemon gold with a green tinge opens into a rich smooth nose of fresh summer fruits. In the mouth this wine is smooth and characterful, with a soft creamy texture, ripe fruit and long fresh finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Fish - shellfish - Rabbit terrine - goats cheese
- SERVING TEMPERATURE 11-13°

