Louis Latour

MAISON FONDÉE EN 1797

Rully Blanc
2016

- **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** Of a beautiful pale yellow colour, the Rully Blanc 2016 offers an intense nose. It exhibits yellow fruits and almonds flavours to end with a saline and mineral notes.
- **Cellaring Potential** 2-3 years
- **Food Pairing** Asparagus - rabbit terrine - trout with almonds - goat cheese
- **Serving temperature** 11-13°