



Louis Latour

MAISON FONDÉE EN 1797

RULLY ROUGE 2010

- REGION Côte Chalonnaise
- VILLAGE Rully
- APPELLATION Rully
- GRAPE VARIETY Pinot Noir

The Vine

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

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel vats

Description

Boasting a castle that has been in the same family for six centuries, Rully (pronounced Rully) is the first village you hit when leaving the Côte d'Or to go to the Côte Chalonnaise in the south. Rully produces red and white wines of Village and Premier Cru appellations. Since the early 19th century, it has also been one of the most important producers of Crémant de Bourgogne.

Wine tasting

- TASTING NOTE The Rully 2010 is bright ruby red in colour and has a pretty bouquet of small red fruits. It is round in the mouth with quite a silky tannic structure.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses.
- SERVING TEMPERATURE 14-15°

