



Louis Latour

MAISON FONDÉE EN 1797

RULLY BLANC

2008

- 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 Rully white wines flatter the nose with their smells of acacia blossom and leave an aftertaste of hazelnuts on the palate.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Asparagus - rabbit terrine - trout with almonds - goat cheese
- SERVING TEMPERATURE 11-13°

Press review

Rully Blanc 2008 - Wine Spectator - 2011 - 85/100

