



Louis Latour

MAISON FONDÉE EN 1797

RULLY BLANC

2012

- 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 This 2012 white Rully has an attractive sparkling colour with hints of pale yellow. Great freshness on the nose: a pleasant floral bouquet releases itself leaving rich vanilla aromas and bergamot in its wake. Ample and round in the mouth, the buttery notes of fresh hazelnut are delicious on the palate. Lovely minerality persists on the finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Asparagus - rabbit terrine - trout with almonds - goat cheese
- SERVING TEMPERATURE 11-13°

