



Louis Latour

MAISON FONDÉE EN 1797

RULLY BLANC 2015

- 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 the Côte-d'Or, where the soils are a mixture of clay/limestone to pure limestone, ideal for the growing of Chardonnay. Owing to the relatively small output and the widely varying orientation of the vines, a consistent supply of good quality Rully is hard to come by, hence its appearance on the Maison Louis Latour list only in vintages of universally acknowledged quality.

Wine tasting

- TASTING NOTE Our Rully 2015 shows a brilliant pale yellow colour. Notes of yellow fruits, mirabelle plum and Bourbon vanilla give an aromatic and a seductive nose. The mouth is ample, round and gourmet with fresh hazelnut aromas. Beautiful length on the finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Fish - shellfish - Rabbit terrine - goats cheese
- SERVING TEMPERATURE 11-13°

