



# Louis Latour

MAISON FONDÉE EN 1797

## RULLY ROUGE

- 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 Rully wines are light in colour with an elegant bouquet of fresh cherry with wild strawberry nuances offset by a hint of lime blossom. Refined and elegant. To keep for 4/5 years.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat - charcuterie - mature cheeses.
- SERVING TEMPERATURE 14-15°

