



# Louis Latour

MAISON FONDÉE EN 1797

## RULLY BLANC 2010

- 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 On the nose, the Rully 2010 has aromas of marzipan. It is fresh and balanced in the mouth and reveals notes of white fruits with a lemon finish.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Fish - shellfish - Rabbit terrine - goats cheese
- SERVING TEMPERATURE 11-13°

