



Louis Latour

MAISON FONDÉE EN 1797

RULLY BLANC

2011

- 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 Of a beautiful golden yellow colour, the Rully Blanc 2011 offers an intense nose. It exhibits floral notes with rose and herbal aromas. In the palate, white fruits well-balance with fresh nut and mint. A very beautiful acidity on the finish
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Asparagus - rabbit terrine - trout with almonds - goat cheese
- SERVING TEMPERATURE 11-13°

