



Louis Latour Agencies



Rully

Louis Latour

Vintage	2020
Country of Origin	France
Region	Côte Chalonnaise

Wine description

The commune and wine appellation of Rully in the north of the Côte Chalonnaise region produces both red and white wines but is better known for the latter. Typically Rully Blanc (100% Chardonnay) is accessible relatively early in life but well made barrel fermented examples can age for up to five years.

Tasting note

The nose reveals woody and vanilla notes. On the palate it is ample and round displaying aromas of hazelnut, vanilla and brioche. Mineral notes on a generous finish.

Vineyard information

Average vine age	30 years old
Soil composition	Clay and Limestone
Average yield (hl/ha)	45 hl/ha
Harvest type	Machine harvested
Environmental management	Sustainable - ISO 14001 certified

Winemaking information

De-stemmed	Yes
Fermentation vessel	Stainless steel vats
Fermentation	Full malolactic fermentation
Maturation vessel	Stainless steel and French oak
Maturation time	8 to 10 months
Fining/clarification	Yes - Bentonite (mineral)

Wine Analysis

Alcohol by volume	13%
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