

RULLY BLANC - La Barre - Domaine Ninot

Country:	France
Region:	Bourgogne
Appellation:	Rully
Year:	2010
Grapes:	100 % Chardonnay
Alcohol degree:	13 %
Serve at:	10 - 12°C
Serve with:	entrees, seafood, fish, poultry, goat cheese
Description:	<p>La Barre is situated on the plateau of Rully with a substrate consisting of clay and limestone. The grapes from the 30-year old vines are picked by hand with an initial triage in the vineyard. The vinification is made with natural yeast under controlled temperature, partly on cuve partly barrel. In order to preserve the delicate flavors, the wines are partially raised in oak barrels. The development of the wines traditionally done without modern oenological techniques from losing. So all the wines undergo malolactic fermentation during their maturation. This Rully La Barre has a delicate golden hue with green reflections. In the mouth, a fruity bouquet with notions of white flowers. The taste is complet with a nice acidity that is balanced by the roundness in the mouth. The finish is long and fruity.</p>

