

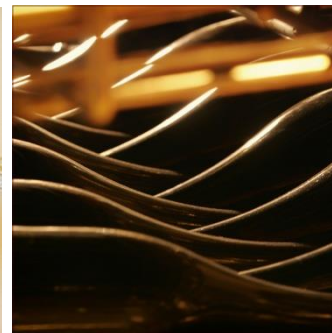


## ANDRE DELORME RULLY BLANC 2014

Maison Des Grands Crus – Andre Delorme, Burgundy, France

LCBO #488791 | 12.5% alc./vol. | \$28.95 | Release: 02-Sep-2017

*Beautiful pale yellow with attractive green tinges. The nose is full lemon freshness, floral with subtle green fruits aromas. The palate is full with nutty pear, locked in with lemon freshness and underlying almond, finishing clean and fresh with citrus and rose.*



### **Terroir:**

Andre Delorme - premium brand of Veuve Ambal founded in 1942. Situated about 15 km north of Chalon-sur-Saône, this wine-growing area of the Côte Chalonnaise (including Rully, Mercurey, Givry and Montagny Bouzeron) has an area of 340 hectares: 217 hectares of Chardonnay and 123 hectares of Pinot Noir. The classification is divided into 248 hectares of appellation village and 92 hectares of premier cru.

### **Vinification:**

Juices are placed in a settling vat and cooled to 8° for 24 hours to clarify them. Lastly, they are placed directly in oak barrels (15-20% of which are new) for alcoholic fermentation where they develop silky aromas over 14 months.

**Variety:** 100% Chardonnay

**Residual sugar:** 1 g/L

**Serving suggestion and food pairing:** Serve at 10°C. Perfect with grilled fish and other seafood. For example, serve it with a grilled Turbot fillet, beurre blanc sauce and a purée with truffles.