

# Louis Max

*Singulier depuis 1859*

MAISON LOUIS MAX has added to the vineyards of the DOMAINE LA MARCHE in the COTE CHALONNAISE with the acquisition of:

## **3 hectares of RULLY white**

*These excellent old Chardonnay vines come from a single tenant and are situated at more than 300 metres altitude in the LES PLANTENAYS climat.*

These vines from Rully logically compliment the Domaine La Marche which is primarily made up of appellations of MERCUREY and MERCUREY PREMIER CRU, notably the famous CLOS LA MARCHE, single vineyard of the Domaine.

The Domaine La Marche is one of the largest domaines certified under Organic Farming in Burgundy. It is owned by Maison Louis Max, based in Nuits Saint Georges, which distributes it the world over, where it is to be found in many of the best restaurants.

2013 will be the first vintage of Domaine La Marche Rully, and will be on sale from the Spring of 2014. The vines are being converted to organic farming by Alain Charleux, the Vineyard Manager of the Domaine La Marche.

The grapes will be vinified in the cellars of Louis Max in Nuits Saint Georges, partly in inox, and partly in oak barrels, under the watchful and passionate eye of the oenologist Douby Perrin, who will ensure that they are true to the Louis Max style of elegance, typicity and focus.

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#### CONTACT

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## AOP RULLY : the home of the finest white wines of the Côte Chalonnaise

The Rully AOP is situated in the North of the Côte Chalonnaise, South of Beaune, spread over **350ha of vines**, dominated by mid and upper Jurassic faults. White wine production is more significant, with 220 hectares dedicated to Chardonnay, of which 66 are Premier Cru. The reds are less well represented, with 130 hectares of Pinot Noir (27 as premier Cru).

The white Chardonnay grape expresses itself perfectly on the climats of oolitic limestone soils and marls.

This limestone, dating from the second Jurassic period, is made up of numerous small pieces of rock fused together.

The slopes are partially protected by the nearby Montagne de la Folie, and have an ideal South-East exposure. The relatively high altitude of 230 to 300 metres obliges the vignerons to be **patient when waiting to harvest the grapes**, just as next door in the Côte de Beaune. About 15 500 hectolitres are produced annually.



### THE LES PLANTENAYS CLIMAT:

Les Plantenays is at **the top of a plateau, at 300m altitude**, on a sub-soil of limestone-clay, covered by red earth, thin and stony.

The multitude of small stones contrasts with the red reflection of the earth.

The exposure is East and South.

The vineyards of Rully Les Plantenays are situated at the centre of the plateau, which overlooks the caves of the hamlet of Agneux. This plateau is in the shape of an amphitheatre, which gives it a particular microclimate, particularly favourable to vines. All the vines are 25 years or older, and thus have naturally moderate yields.

### THE WINE STYLE

Les Plantenays produces a Rully that is all about finesse and minerality.

The Chardonnays have, in their youth, a golden robe with green highlights, and show excellent aromas of hedgerow flowers (acacia, honeysuckle, hawthorn etc.), of lemon and white peach, with undertones of minerality and flint. As they age their colour moves towards buttercup, and they acquire notes of honey, quince, and dried fruits.

### MAISON LOUIS MAX

Established in 1859 in Nuits Saint Georges, Maison Louis Max passionately makes and ages a wide range of Burgundies in its 19th century cellars. The house owns over 200 hectares of vines: the Domaine La Marche in the Côte Chalonnaise covering the appellations of Mercrey, Mercrey Premier Cru and Rully, Château Pech Latt in the Corbières and the Domaine la Lyre in the Côtes-du-Rhône. All vineyards are organically farmed.

Singular and authentic, the wines of Louis Max are sold in over 25 countries.

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