

DOMAINE LARUE

GRAND VIN DE BOURGOGNE

SAINT-AUBIN PREMIER CRU Les Combes

THE VINEYARD

The terroir is located in the southern part of Saint-Aubin, next to the Chassagne-Montrachet appellation. This wine is composed of grapes from three south-facing plots nestled in the valley which opens onto the village of Saint-Aubin, at an altitude of 240 meters. The soil is composed of clay and red alluvium in the lower part of the vineyard, whereas in the upper part, the vines grow on poorer, more limestone dominant soil. These vines, of the Chardonnay variety, were planted in 1985 with more recent additions in 2014 and 2019. The first two plots, representing a total of approximately 1.36 acres, were planted at a density of 10,000 vines per hectare, whereas the more recent plot, planted in 2019, was planted at 14,000 vines per hectare in order to encourage competition between the vines and to produce smaller but better quality grapes. A small stream, known as 'La Planchotte' runs through the vineyards.

VITICULTURE

The vines are pruned using the Guyot-Poulsard method to reduce the risk of exposure to trunk diseases (Esca), then bud thinned in the spring to control yield and maximize aeration. The vines are trained meticulously, each shoot is tied as closely as possible so that the grapes are evenly spaced. From budbreak to veraison we employ sustainable agriculture practices to combat the risk of fungal diseases. If necessary, the soil is worked mechanically.

WINEMAKING

Ripening is carefully monitored; the grapes are hand-picked and transported to the winery in small crates. The grapes are lightly crushed, then pressed in a pneumatic press. The next day the juices are clarified, then after inoculation the must is transferred by gravity to ferment in oak barrels.

The wine is aged in oak barrels of between 228 and 400 liters, of which 20% are new each year. The wine is aged on fine lees in the cellar for ten months and undergoes regular stirring before being racked and blended. Aging continues in stainless steel tanks for a few weeks, with the lees being adjusted according to the vintage. Several fining trials (casein/bentonite) will be carried out, and the best method will be applied to the entire batch. Finally, the wine is bottled after light filtration.

THE WINE

The Saint-Aubin Premier Cru Les Combes presents a clear, bright color. From the start, the nose is expressive and elegant. On the palate the wine is full and rich and reveals great finesse. We produce approximately 5000 bottles of this cuvée.

TASTING

Enjoy young, or even better after 3 to 10 years of age. Serve between 11 and 13°C with white meat dishes, for example a capon.



ALCOHOL ABUSE ENDANGERS YOUR HEALTH, DRINK ONLY IN MODERATION.

32 rue de la Chatenière - 21190 SAINT-AUBIN - FRANCE - +33 (0)3 80 21 30 74 - contact@larue-vins.com

www.larue-vins.com