

# DOMAINE LARUE

GRAND VIN DE BOURGOGNE

## BLAGNY PREMIER CRU Sous le Puits

### THE VINEYARD

The terroir is located close to the hamlet of Blagny, within the prestigious Puligny-Montrachet appellation and bordering the vineyards of the Meursault appellation. This east-facing plot set on clay-loam soil, is at the higher end of the Puligny-Montrachet hillside, at 350 meters altitude. One of the Domaine's oldest vineyards, the Pinot Noir vines were planted in 1946 at a density of 10,000 vines per hectare over an area of 0.50 of an acre.

### VITICULTURE

The vines are pruned using the 'Cordon de Royat' or Guyot-Poulsard methods, depending on the vine's vigor, and bud-thinning takes place in the spring. The vines are trained meticulously, 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. During July leaf thinning may take place and secondary shoots are removed. The grapes then benefit from better exposure to the sun, improved aeration and reduced susceptibility to Botrytis Cinerea

### WINEMAKING

The maturity of the grapes is closely monitored, and the grapes are hand-picked and transported in small, perforated crates. The harvest is transferred to a vibrating sorting table where insects and dried grapes are eliminated. The bunches are then hand-checked by a team of four to six people who remove any elements likely to compromise the quality of the wine. The grapes are partially or totally destemmed according to the vintage and the organoleptic qualities of the grapes. The grapes are then transferred to the vats on conveyor belts. After three to five days of cold maceration, alcoholic fermentation begins. During the active fermentation process the vats are punched down and / or sprayed with water up to three times a day. When the fermentation process slows down, the work continues by infusion, with the help of temperature control in the vats. The juices are tasted daily to determine the optimum moment for racking. After 15 to 20 days of maceration, the wine is racked. A few weeks later, the wine is clarified and gravity fed into barrels. This wine is aged in approximately 30-50% new oak barrels. After 18 months aging, the wine is racked and blended in temperature-controlled steel vats. Once the barrels are blended, depending on the tasting, we then perform a fining test with egg white. The wine is then bottled.

### THE WINE

The Blagny 'Sous le Puits' has a deep, intense garnet color, with a powerful, spicy aroma. On the palate it presents a firm, yet balanced, structure.

We produce about 900 bottles of this cuvée.

### TASTING

This wine can be drunk in its youth but will present at its best between 5 and 15 years of age. Serve between 12° to 15°C, ideally with beef bourguignon.



ALCOHOL ABUSE ENDANGERS YOUR HEALTH, DRINK ONLY IN MODERATION.