

DOMAINE LARUE

GRAND VIN DE BOURGOGNE

BOURGOGNE CÔTE D'OR

Pinot Noir

THE VINEYARD

The vineyard is in the Fontaine Sot climat within the regional appellation area of Chassagne-Montrachet. This south facing plot, at an altitude of 230 meters, lies on flat, clay soil. The old vines, of the Pinot Noir variety, were planted in 1978 at a density of 10,000 vines per hectare, over a surface area of 0.78 acres.

VITICULTURE

The vines are pruned using the 'Cordon de Royat' method to limit yield, and bud-thinning takes place in the spring. 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 with only 1/3 of the rows grassed to facilitate the passage of the tractor during treatments. During July manual 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 ripeness of the grapes is closely monitored, 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 optimal 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 barrels that have already served to age one or more wines from the estate, with no new oak barrels. After 11 months aging, the wine is racked and blended in temperature-controlled stainless-steel tanks. After a minimum of three months in the tanks, depending on the tasting, fining might be carried out before bottling.

THE WINE

This Bourgogne Rouge has a clear, velvety red color. On the nose we can discern fresh blackberries, whereas the palate reveals bursts of fruit and fine tannins, highlighting the charm of Pinot Noir.

We produce approximately 1000 bottles of this cuvée.

TASTING

Already pleasant in its youth, this wine is best enjoyed at 15°C, accompanied with a local cheese such as Délice de Pommard.



ALCOHOL ABUSE ENDANGERS YOUR HEALTH, DRINK ONLY IN MODERATION.