

DOMAINE LARUE

GRAND VIN DE BOURGOGNE

CHASSAGNE-MONTRACHET PREMIER CRU La Boudriotte

THE VINEYARD

The vineyard is located in the heart of the Chassagne-Montrachet appellation, close to the Premier Cru Morgeot. This east facing plot can be found at an altitude of 225 meters and lies on soil comprised mainly of clayey sand, with more limestone present in the upper part of the vineyard. These old vines, of the Pinot Noir variety, were planted in 1941 at a density of 10,000 vines/hectare over a surface area of 0.48 acres.

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, 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. 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 approximately 30-50% new oak barrels. After 18 months aging, the wine is racked and blended in temperature-controlled stainless-steel tanks. Once the barrels are blended, depending on the tasting, we then perform a fining test with egg white, before bottling.

THE WINE

The Chassagne-Montrachet Premier Cru La Boudriotte has a deep, intense color. On the nose, the aromas are subtle and delicate. The attack on the palate is precise, the oak blends perfectly and the finish is delicious. We produce approximately 950 bottles of this cuvée.

TASTING

Already pleasant in its youth, this wine will be even better appreciated between 4 and 10 years of age. Serve at a temperature between 12 and 15°C, ideally accompanied by a piece of beef.



ALCOHOL ABUSE ENDANGERS YOUR HEALTH, DRINK ONLY IN MODERATION.