

DOMAINE LARUE

GRAND VIN DE BOURGOGNE

CORTON-PERRIÈRES GRAND CRU

THE VINEYARD

The terroir is situated in the prestigious climat of 'Les Perrières' (a former limestone quarry). The south-east facing plot is situated mid-slope at 270 metres altitude on soil composed of silt, clay and limestone. These old vines, of the Pinot Noir variety, were planted in 1946 at a density of 10,000 vines per hectare over an area of 0.39 acres.

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, 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 primarily using a caterpillar track vehicle to limit soil compaction. Since 2023 these vines are no longer pruned but trained using a braiding system to limit the development of lateral buds and reduce the size of the grapes.

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 to 50% new oak barrels. After 18 months aging, the wine is racked and blended in temperature-controlled stainless-steel tanks. After blending, depending on the tasting, we then perform a fining test with egg white. The wine is then bottled.

THE WINE

Our Corton-Perrières has a deep, rich color. On the nose, we can perceive notes of violet and spices. On the palate, the wine is perfectly balanced. The tannins of this great terroir are silky, and the subtle oak flavors bring a certain discreet charm and elegance. The finish is persistent and captivating. We produce approximately 700 bottles of this cuvée.

TASTING

This wine will be best appreciated between 5 and 15 years of age. Serve at 15°C, with a touch of emotion!



ALCOHOL ABUSE ENDANGERS YOUR HEALTH, DRINK ONLY IN MODERATION.