



DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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ALOXE-CORTON

VINEYARD

The parcel is located in the *climat* 'Les Crapousuets'. It faces south/east at an elevation of 220 metres, lying flat on deep clayey soil. Here, the earth is heavy and cloying. These old vines of pinot noir variety were planted in 1960, with a density of 10,000 vines/ha over a surface area of 1ha24 (12400 m²).

VITICULTURE

Pruned in *Guyot Simple* style then de-budded in springtime, the vines are grown rigorously. The soil is worked mechanically (earthing-up, de-earthing, light surface raking) and the fight against diseases is in organic viticulture. In July, leaf-thinning by hand is carried out. Lateral and superfluous vine shoots or '*gourmands*' are eliminated. Grapes benefit from more sunlight; the vine is better aerated and bunches of grapes healthier.

VINIFICATION

After precise monitoring of ripeness, grapes are hand-harvested and brought to the winery in small perforated crates. The crop arrives onto a vibrating sorting table where insects and dry berries are eliminated.

Grapes drop onto a conveyor belt where four to six persons remove the grapes that might harm the quality of the cuvee. Grapes are partially de-stemmed. 20 to 30% of whole bunches may be included in the cuvee.

Grapes are transferred to vat on conveyor belts. After three to five days of cold maceration, alcoholic fermentation begins. During the active phase of fermentation, grapes are punched down 3 times per day. Thereafter, fermentation slows down into a period of refining.

Juices are tasted every day. At the end of fifteen to twenty days, the *marc* solids are run off into a press and the free-run juices are settled and then barrelled by gravity. The cuvee is entirely aged in oak barrels, of which 30% are renewed each year.

After ageing for 12 months on fine lees, the wine is assembled in thermo-regulated stainless vat for further ageing over approximately 6 months. A light fining precedes bottling.

WINE

This Aloxe-Corton is limpid, with glints of ruby. The nose is spicy and intense. On the palate, it shows power and suavity, with lovely tannins a rich expression of their *terroir*. The wine expresses itself in a style that is all finesse.

This cuvee produces around 6000 bottles.

TASTING

You can drink this Aloxe-Corton young but appreciate it even more after 3 to 10 years.

To be tasted at 12° to 15°, with a rack of lamb.