



# DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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## BLAGNY PREMIER CRU Sous Le Puits

### VINEYARD

The *terroir* is located near the hamlet of Blagny, at the limit of the Meursault appellation.

The parcel faces east at an elevation of 350 metres, sitting on top of the Puligny-Montrachet hillslope on deep clay-limestone soil.

These pinot noir variety vines, amongst the oldest at the domain, were planted in 1946, with a density of 10,000 vines/ha over a surface area of 20ares50 (2050 m<sup>2</sup>).

### VITICULTURE

Pruned in *Cordon de Royat* style then de-budded in springtime, the vines are grown rigorously. The soil is worked mechanically (earthing-up, de-earthing, light surface raking). During summer, 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. 30 to 50% 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 that have already been used for one previous crop.

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

Blagny Sous le Puits has a deep and intense garnet colour, a nose that is powerful and spicy.

The palate is full of structure! The wine is firm but well-balanced.

This cuvee produces around 900 bottles.

### TASTING

You can drink young but appreciate it even more after 5 to 15 years.

To be tasted at 12° to 15°, with local *terroir* wild boar!