



DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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BOURGOGNE ALIGOTÉ

VINEYARD

The parcels are located in the regional and communal appellation area around Saint-Aubin.

Facing east at an elevation of 380 metres, a first vineyard of 50 ares 83 lies on white marls on a hilltop at the limit of La Rochepot.

Facing east at an elevation of 330 metres, another vineyard of 46 ares sits on a plateau of shallow red earth.

These old vines of Aligoté variety (from 30 to 70 years old) are planted at a density of 10,000 vines/hectare over a surface area of 1ha12 (11200m²).

VITICULTURE

Pruned in *Cordon de Royat* style then de-budded in springtime, the vines are grown rigorously. The soil is worked mechanically with a high-straddle tractor (earthing-up, de-earthing, light surface raking)

During summer, the fight against diseases is in *lutte raisonnée* balanced-approach viticulture.

VINIFICATION

After precise monitoring of ripeness, grapes are hand-harvested and brought to the winery in small crates.

Grapes are lightly crushed. Juice flows from a pneumatic press and is then settled. Alcoholic fermentation is at low temperature in stainless vats, followed by ageing on fine lees.

Malolactic fermentation takes place early, to enable bottling in the spring.

WINE

This Bourgogne Aligoté is of crystalline appearance with a nose of white flowers.

On the palate, slightly perlant with fine bubbles, it is fresh and attractive. This cuvee produces around 10,000 bottles.

TASTING

To discover all its freshness, taste it when young.

Appreciate at 10° to 12°, as an aperitif or with a snack of *jambon persillé* parsley ham.