



# DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

32 RUE DE LA CHATENIÈRE - 21190 SAINT-AUBIN  
+33 3 80 21 30 74 - dom.larue@wanadoo.fr



## BOURGOGNE CÔTE-D'OR Les Buées

### VINEYARD

This *terroir* is located in the regional appellation area of Chassagne-Montrachet. The parcel faces south at an elevation of 200 metres and lies flat on deep clay-limestone soil.

This chardonnay variety vineyard was planted in 2016 over a surface area of 59ares35 (5935 m<sup>2</sup>).

The word *buées* refers to the act of doing a big clothes wash at the beginning of the XXth century. Very close to the parcel is the public wash-house of Fontaine Sot, previously used to 'do a *buée*'.

### VITICULTURE

Pruned in Guyot Simple 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. Barrelling is by gravity and the must ferments in a large oak tun or *foudre*. The cuvee is aged entirely in this tun of 23 hectolitres.

After ageing for 10 months on fine lees, the wine is assembled, fined and bottled following light filtration.

### WINE

This Bourgogne Blanc Les Buées has a brilliant and limpid appearance. Its nose is fine, elegant, lightly toasted. The palate reveals lovely roundness. The finish is precise, with great vivacity.

This cuvee produces 2000 bottles.

### TASTING

You can drink it when young.

Taste at 11° to 13° with ham from the Morvan.