



DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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BOURGOGNE ROUGE

VINEYARD

The *terroir* is located in the climat of 'Fontaine Sot' in the regional and communal appellation area of *Chassagne-Montrachet*.

The parcels face south at an elevation of 200 metres, lying flat on deep clay-limestone soil.

These old vines of pinot noir variety were planted in 1978, with a density of 10,000 vines/ha over a surface area of 31ares56 (3156 m²).

VITICULTURE

Pruned in *Cordon de Royat* style then de-budded in springtime, the vines are grown rigorously. The soil is lightly ploughed and a third of the surface of the parcel is grassed over. During summer, the fight against diseases is in *lutte raisonnée* balanced-approach 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. Bunches are totally de-stemmed and grapes 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 10 months, the wine is fined and bottled following light filtration.

WINE

This Bourgogne is limpid, with glints of velvet red. A nose of fresh blackberries leads us on to a palate bursting with fruit. Fine tannins enhance the charm of pinot noir.

This cuvee produces around 1500 bottles.

TASTING

You can appreciate it already when young at a temperature of 12°, with a local cheese such as *Délice de Pommard*.