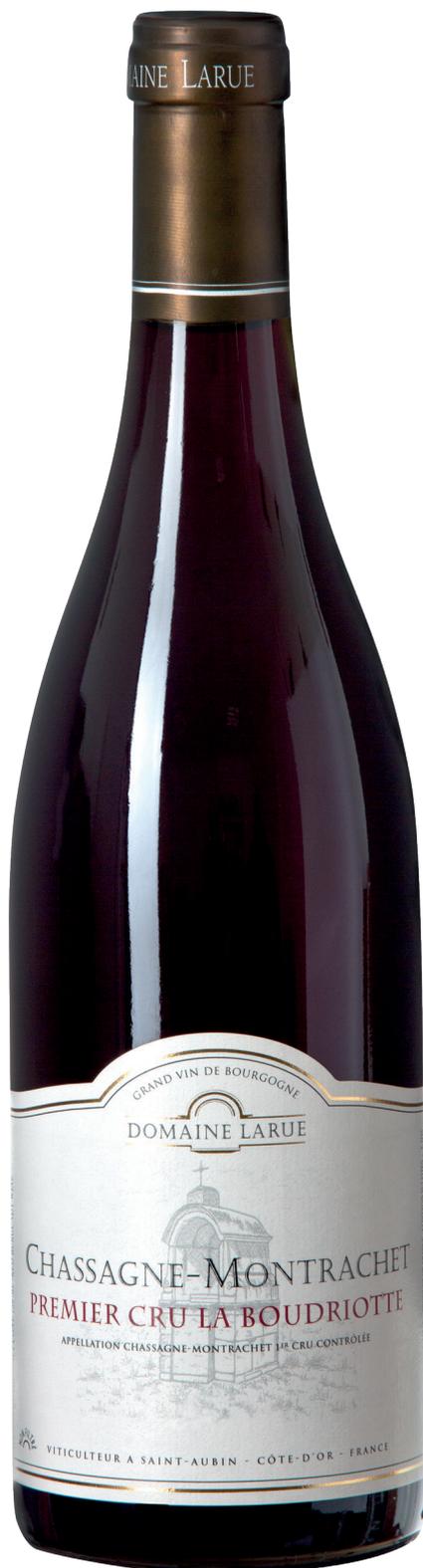


DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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



CHASSAGNE-MONTRACHET

PREMIER CRU

La Boudriotte

VINEYARD

The *terroir* is located in the heart of the appellation, near the premier cru 'Morgeot'.

The parcel faces east at an elevation of 230 metres, lying on a slope of deep clay-limestone soil. There, the earth is fine and light.

These old vines of pinot noir variety were planted in 1941, with a density of 10,000 vines/ha over a surface area of 19ares30 (1930 m²).

VITICULTURE

Pruned in *Guyot Simple* 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 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

Chassagne-Montrachet premier cru la Boudriotte is of intense, deep colour. The nose is subtle and delicate. First impression on the palate is precise, oak well integrated, with a delicious finish.

This cuvee produces around 950 bottles each year.

TASTING

You can drink young but appreciate it even more after 4 to 10 years.

To be tasted at 12° to 15°, with a cut of beef.