



# DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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## CHASSAGNE-MONTRACHET

### VINEYARD

The *terroir* is located in the *climat* 'La Canotte', near the Grand Cru Criots Bâtard-Montrachet and also close to the village of Chassagne-Montrachet, in the *climats* 'Dessous les Mues', 'Clos Bernot' and 'La Canière'.

The parcels, facing east at an average elevation of 230 metres, lie mid-slope on clay-limestone soil. The earth is fine and light.

These chardonnay variety vines were planted from 1977. New plantings make up a large part of the cuvee. Other plantings followed in 2008/2010/2014 and 2018, with a density of 10,000 vines/ha over a surface area of 83ares53 (8353 m<sup>2</sup>).

### 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 oak barrels.

The cuvee is aged entirely in oak barrels, with 20% renewed each year.

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

### WINE

This Chassagne-Montrachet village wine has a limpid and brilliant appearance. The nose expresses discreet oakiness and reveals notes of white flowers.

First impression on the palate is well-rounded, with volume and great balance on the finish.

This cuvee produces around 4500 bottles.

### TASTING

You can drink young but appreciate it even better after 4 to 7 years.

To be tasted at 11° to 13°, with a *pochouse* fish stew.