



# DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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## CHASSAGNE-MONTRACHET

### VINEYARD

The *terroir* is located in the southern part of the appellation. The parcels face east at an elevation of 220 metres, lying flat on deep clay-limestone soil. There, the earth is fine and light. These old vines of pinot noir variety were planted between 1941 and 1976, with a density of 10,000 vines/ha over a surface area of 1ha50 (15000 m<sup>2</sup>).

### 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. Grapes are partially destemmed. 20 to 30% 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, of which 30% are renewed each year. 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

This Chassagne-Montrachet village red has a limpid, intense and deep colour, scents of fresh red fruits with delicate and well-integrated oakiness. On the palate, the first impression is one of silkiness. Its tannins are present but fine, within a powerful body. The finish is firm. This cuvee produces around 5500 bottles

### TASTING

You can drink young but appreciate it even more after 3 to 10 years. To be tasted at 12° to 15°, with a coq au vin chicken dish.