

DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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



CORTON GRAND CRU Les Perrières

VINEYARD

The *terroir* is located in the prestigious *climat* 'Les Perrières', a place where limestone rock was previously extracted.

The parcel faces south-east at an elevation of 240 metres, lying mid-slope on limestone soil. There, the earth is fine and light.

These old vines of pinot noir variety were planted in 1946, with a density of 10,000 vines/ha over a surface area of 15ares80 (1580 m²).

VITICULTURE

Pruned in *Guyot Simple* style then de-budded in springtime, the vines are grown rigorously. The soil is worked mechanically, by caterpillar-tracked vehicle or aided by a horse. 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, of which 50% 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

Corton Perrières is of deep, intense colour.

From notes of violet, the nose opens out to sweet spices.

The palate is full of balance. The tannins of this great *terroir* are enveloped in a silky texture. The well-integrated oakiness confers discreet and elegant charm. The finish is persistent and bewitching.

This cuvee produces around 600 bottles.

TASTING

You can appreciate it after 5 to 15 years.

To be tasted at 12° to 15° with a burst of emotion!