



DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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MEURSAULT Au Murger de Monthelie

VINEYARD

This Meursault Climat, Au Murger de Monthelie, is located on the borders of three appellations: Meursault, Monthelie and Auxey-Duresses. The name refers to the presence of piles of stones around the vines.

The parcel of vines faces southwest, at an altitude of 260 to 280 meters. It lies on rather shallow, dark soils, which quickly turn into stone slabs.

The vineyard was planted in 1929 with Chardonnay grapes and comprises an area of just under 30 ares.

VITICULTURE

The vines are pruned using the simple Guyot method, then disbudded in the spring. The soil is worked mechanically (ridged, then unridged and then tilled). During summer, a common sense approach to disease control is implemented.

VINIFICATION

After carefully monitoring the maturity of the grapes, they are harvested by hand and taken to the winery in small crates. The harvest is lightly crushed. The juice flows into a pneumatic press and is allowed to settle.

After being placed in the barrels by gravity, the must is fermented in oak barrels, 20% of which are renewed each year. After 12 months of maturation in barrels on fine lees, the wine is blended in thermo-regulated stainless-steel tanks for about 4 additional months of maturation.

The wine is fined and lightly filtered before bottling.

WINE

The Meursault Au Murger de Monthelie has a pale gold color, with notes of yellow fruits and white flowers on the nose. The palate combines richness and freshness, with volume and good length.

This cuvée produces about 1,200 bottles.

TASTING

You can drink it when it is young, but even better in 4 to 7 years.

To be enjoyed between 11° and 13° C, with poultry in cream sauce.