

# DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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## PULIGNY-MONTRACHET

### PREMIER CRU

#### La Garenne

#### VINEYARD

The *terroir* is located near the hamlet of Blagny. Four parcels face east at an elevation of 330 metres and sit on a hillside over a sub-soil of limestone blocks. At the surface, the fine earth is mixed with a multitude of white stones. After ploughing there, it is easy to find fossilized shellfish. These old vines of chardonnay variety were planted in 1946/1950/1963 and 1975, with a density of 10,000 vines/ha over a surface area of 59ares83 (5983 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 (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, with 20% renewed each year.

After barrel-ageing for 12 months on fine lees, the wine is assembled in thermo-regulated stainless vat for further refining over around 6 months. Fining and light filtration precede bottling.

#### WINE

Puligny -Montrachet 1<sup>er</sup> cru La Garenne has a crystalline appearance with glints of green.

On the nose, it reveals discreet oak and vanilla. First impression on the palate is light and gentle, before the wine develops lovely volume and a long and precise finish.

This cuvee produces around 4000 bottles.

#### TASTING

You can drink young but appreciate it even better after 5 to 15 years.

To be appreciated at 11° to 13°, with lobster.