



DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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PULIGNY-MONTRACHET

PREMIER CRU

Sous Le Puits

VINEYARD

The *terroir* is located near the hamlet of Blagny, at the limit of the Meursault appellation.

Made up of five parcels facing east at an elevation of 360 metres, it sits at the top of the Puligny-Montrachet hillslope on deep clay-limestone soil. These chardonnay variety vines were planted from 1951 to 1982, with a density of 10,000 vines/ha and over a surface area of 1ha88 (18800 m²).

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 premier cru Sous le Puits has a limpid and brilliant appearance, with a buttery and spicy nose.

The palate is well-rounded and voluptuous with a Meursault side to it, close to its *terroir*.

This cuvee produces around 6000 bottles.

TASTING

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

To be tasted at 11° to 13°, with pike-perch in *beurre blanc* butter sauce.