



DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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SAINT AUBIN PREMIER CRU Sur Le Sentier du Clou

VINEYARD

The *terroir* is located in the heart of the appellation, between the small hamlet of Gamay and the village of Saint-Aubin.

The parcels face east at an elevation of 280 metres, lying on a slope of clay-limestone soil.

These pinot noir variety vines were planted between 1966 and 2018, with a density of 10,000 vines/ha over a surface area of 1ha35ares (13500 m²).

VITICULTURE

Pruned in *Cordon de Royat* style then de-budded in springtime, the vines are grown rigorously. Here, the soils are light and sensitive to erosion. Shallow ploughing is done to eliminate grass and weeds.

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

Saint-Aubin premier cru Sur le Sentier du Clou has an intense, deep ruby colour, a nose of fresh fruits and oakiness that is present but attractive.

On the palate, its texture is silky, with a layer of soft, gentle tannins adding volume. This cuvee produces around 6000 bottles.

TASTING

You can drink young but appreciate it even more after 2 to 7 years.

To be tasted at 12° to 15°, with a haunch of roebuck.