



DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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



SAINT-AUBIN PREMIER CRU En Montceau

VINEYARD

This *terroir* is located near the premier cru La Chateniere, in the heart of the great vineyards of Saint-Aubin. The parcel faces south at an elevation of 300 metres, lying mid-slope on clay-limestone soil. These chardonnay variety vines were planted in 1963 and 2000, with a density of 10,000 vines/ha over a surface area of 43ares47 (4347 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. The cuvee is aged entirely in oak barrels, with 20% renewed each year. After ageing for 10 months on fine lees, the wine is assembled, fined and bottled following light filtration.

WINE

Saint-Aubin premier cru En Montceau has a limpid and brilliant appearance, with an open nose full of fruit. On the palate, after a precise first impression, notes of citrus, peach and mango develop, with a rich and elegant finish. This cuvee produces around 3000 bottles.

TASTING

You can drink young but appreciate it even better after 3 to 5 years. To be tasted at 11° to 13°, with rod-caught seabass.