

DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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SAINT-AUBIN PREMIER CRU En Remilly

VINEYARD

The *terroir* is located in the southern part of Saint-Aubin, at the limit of the Chassagne-Montrachet appellation and very close to the grand cru Montrachet. The parcel, facing south at an elevation of 300 metres, lies mid-slope on very calcareous soil, covered by a multitude of white stones. These chardonnay variety vines were planted in 1989, with a density of 10,000 vines/ha over a surface area of 35ares70 (3570 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 ageing over around 6 months. Fining and light filtration precede bottling.

WINE

Saint-Aubin premier cru En Remilly always has a very clear appearance, very mineral and pure aromas. On the palate, it expresses itself through vivacity and straight-line structure. This cuvee produces around 2400 bottles.

TASTING

You can drink young but appreciate it even better after 4 to 7 years. To be tasted at 11° to 13°, with a *carpaccio* of scallops.