



# DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

32 RUE DE LA CHATENIÈRE - 21190 SAINT-AUBIN  
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## SAINT-AUBIN PREMIER CRU La Chatenière

### VINEYARD

This emblematic *terroir* of the appellation is located near the hamlet of Gamay. The parcel faces south at an elevation of 250 metres, lying on a steep slope and a terrain of limestone scree.

These chardonnay vines were planted in 2011 with a density of 10,000 vines/ha over a surface area of 16ares64 (1664 m<sup>2</sup>).

The parcel previously lay fallow for more than a century, with no forms of agriculture at all.

### VITICULTURE

Pruned in Guyot Simple style then de-budded in springtime, the vines are grown rigorously. The soil is worked mechanically with a caterpillar-tracked vehicle. During summer, the fight against diseases is in organic viticulture.

### VINIFICATION

After precise monitoring of ripeness, grapes are hand-harvested and brought to the winery in small perforated 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

Brilliant appearance, with lovely glints of green.

A nose of vanilla pods, then white flowers and a please mentholated sensation to finish. The nose is highly seductive. The palate is rich and lively, with pure, mineral length.

This cuvee produces around 800 bottles.

### TASTING

You can drink young but appreciate it even better after 3 to 7 years.

To be tasted at 11° to 13°, with pan-fried sweetbreads.