



DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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SAINT-AUBIN PREMIER CRU Les Champlots

VINEYARD

The *terroir* is located up above the premier cru En Montceau. These parcels, facing south-west at an elevation of 340 metres, sit on a hilltop of white marl soil, predominantly limestone. These chardonnay variety vines were planted in 1990 and 2011, at a density of 10,000 vines/ha and over a surface area of 37ares22 (3722 m²).

VITICULTURE

Pruned in *Guyot Simple* style then de-budded in springtime, the vines are grown rigorously. The soil is worked mechanically with a high-straddle tractor (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 Les Champlots has a limpid, almost transparent appearance. The nose expresses lime blossom, before remarkably expansive notes of white flowers. The palate is as sharply defined as Burgundian limestone, the wine expressing the cool freshness of its *terroir*. This cuvee produces around 2500 bottles.

TASTING

You can drink young but appreciate it even better after 3 to 7 years. To be tasted at 11° to 13°, with a pike *Bellevue*.