



# DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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## SAINT-AUBIN PREMIER CRU Les Combes

### VINEYARD

This *terroir* is in the southern part of Saint Aubin, at the limit of the Chassagne-Montrachet appellation.

The cuvee is made up of three south-facing parcels, at an elevation of 240 metres. They lie in the small valley or *combe* opening onto the village of Saint-Aubin. The soil here is composed of red-coloured alluvial deposits. These chardonnay vines were planted in 1985 and more recently in 2014 and 2019, with a density of 10,000 vines/ha over a surface area of 71ares72 (7172 m<sup>2</sup>). A small stream called 'La Planchotte' crosses the parcels.

### 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 Combes has a limpid and brilliant appearance. Its scents always develop rapidly. The palate is well-rounded and full. This wine is all finesse.

The cuvee produces around 5000 bottles.

### TASTING

You can drink young but appreciate it even better after 2 to 5 years.

To be enjoyed at 11° to 13°, with white meat. Why not a capon?