



DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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SAINT-AUBIN PREMIER CRU Les Cortons

VINEYARD

This *terroir* is located close to the premier cru En Remilly, in the heart of the great vineyards of Saint-Aubin.

The parcel, facing south-east at an elevation of 300 metres, lies mid-slope on slightly red clay-limestone soil. The earth is fine and full of little stones. These chardonnay variety vines were planted in 1992, with a density of 10,000 vines/ha over a surface area of 48ares20 (4820 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 refining of around 6 months.

Fining and light filtration precede bottling.

WINE

Saint-Aubin premier cru Les Cortons has a limpid and brilliant appearance, an open, spicy nose. On the palate, after a fresh and lively first impression, it develops citrus notes with an elegant finish. This cuvee produces around 3500 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 freshwater crayfish *gratin*.