

DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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SAINT-AUBIN Les Eduens

VINEYARD

The parcels face south/south-west at an elevation of 350 metres, lying at mid-slope on limestone soil.

These pinot noir variety vines were planted between 1973 and 1980, with a density of 10,000 vines/ha over a surface area of 1ha08ares (10800m²). The Eduens lived in the region in the 1st century BC. Their capital was Bibracte.

VITICULTURE

Pruned in *Cordon de Royat* style then de-budded in springtime, the vines are grown rigorously. The soil is worked mechanically (earthing-up, de-earthing, light surface raking) or grassed over as a function of vine-vigour in the parcels. During summer, the fight against diseases is in *lutte raisonnée* balanced-approach viticulture. In July, leaf-thinning by hand is carried out. Lateral and superfluous vine shoots or '*gourmands*' are eliminated. Grapes benefit from more sunlight; the vine is better aerated and bunches of grapes healthier.

VINIFICATION

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

The crop arrives onto a vibrating sorting table where insects and dry berries are eliminated. Grapes drop onto a conveyor belt where four to six persons remove the grapes that might harm the quality of the cuvee. Bunches are totally de-stemmed.

Grapes are transferred to vat on conveyor belts. After three to five days of cold maceration, alcoholic fermentation begins. During the active phase of fermentation, grapes are punched down 3 times per day. Thereafter, fermentation slows down into a period of refining.

Juices are tasted every day. At the end of fifteen to twenty days, the *marc* solids are run off into a press and the free-run juices are settled and then barrelled by gravity. The cuvee is entirely aged in oak barrels that have already been used for one previous crop.

After ageing for 12 months on fine lees, the wine is assembled in thermo-regulated stainless vat for further ageing over approximately 6 months. A light fining precedes bottling.

WINE

Saint-Aubin Les Eduens has a limpid ruby colour. On the nose, the pinot noir variety is fully revealed. Red fruits thrill the taste buds. On the palate, this cuvee expresses itself through supple, fresh tannins; it's a wine for immediate pleasure!

The cuvee produces around 5000 bottles.

TASTING

You can drink it when young.

To be appreciated at 13° to 15° with a fillet of pollack *a la plancha*.