

# DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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## SAINT-AUBIN PREMIER CRU Murgers des Dents de Chien

### VINEYARD

The *terroir* is located in the southern part of Saint-Aubin, at the limit of the Puligny-Montrachet appellation, very close to the grand cru Montrachet. Made up of five parcels facing south at an average elevation of 340 metres, the vineyard lies mid-slope on very calcareous soil. Rock shows through the soil and forms jagged outcrops resembling dog teeth.

These chardonnay variety vines were planted from 1946 on an earthy oasis. Consecutive plantings followed in 1964/1972 /1990. The last parcel saw the light of day in 1997.

Planting density is 10,000 vines/ha and total surface area 1ha12 (11200 m<sup>2</sup>).

### 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 ageing over around 6 months. Fining and light filtration precede bottling.

### WINE

Saint-Aubin premier cru Murgers des Dents de Chien has a scintillating appearance with glints of green. It always develops very mineral notes from deep within its *terroir*. The palate expresses itself firstly in finesse then increases in intensity. The finish is rich and eloquent.

This cuvee produces around 7000 bottles.

### TASTING

You can drink young but appreciate it even better after 4 to 10 years.

To be tasted at 11° to 13°, with lightly seared langoustines.