

DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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SAINT AUBIN PREMIER CRU Sous Roche Dumay

VINEYARD

This *terroir* is located up above the hamlet of Gamay, under the Roche Dumay peak that dominates the village.

Made up of seven parcels, facing south-east at an average elevation of 340 metres, the vineyard lies mid-slope on white marl soil, predominantly limestone. These chardonnay variety vines were planted from 1952.

Consecutive plantings then followed in 1969/1973/1985/1994 and ended in 2020, with a density of 10,000 vines/ha over a surface area of 94ares25 (9425 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

The Saint-Aubin premier cru Sous Roche Dumay has a luminous appearance, with greenish hints of colour and very noticeable minerality on the nose (silex, gun-flint).

The palate reveals great fleshiness and distinctive structure. It is a wine of character.

This cuvee produces around 6000 bottles.

TASTING

You can drink young but appreciate it even better after 3 to 5 years.

To be tasted at 11° to 13°, with marinated salmon.