



DOMAINE LARUE

GRANDS VINS DE BOURGOGNE

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SAINT-AUBIN

VINEYARD

This *terroir* is located in the *climats* of Champ Tirant and Bas de Jorcul. The parcels face south at an average elevation of 320 metres and lie mid-slope on clay-limestone soil.

These chardonnay vines were planted between 1971 and 2005 over a surface area of 63 ares (6300 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 entirely aged in barrel, with 20% renewed each year.

After ageing for 10 months on fine lees, the wine is assembled, fined and bottled following light filtration.

WINE

This Saint-Aubin village has a brilliant and limpid appearance, with a pleasant, vanilla scent.

The palate is fresh and lively, with a light and flavoursome structure.

The cuvee produces around 4500 bottles.

TASTING

You can drink young but appreciate it even more after 2 to 4 years.

To be tasted at 11° to 13°, with a *cassolette* of snails.