

DOMAINE LARUE

GRAND VIN DE BOURGOGNE

PULIGNY-MONTRACHET

PREMIER CRU

Sous le Puits

THE VINEYARD

This terroir is located close to the hamlet of Blagny, bordering the Meursault appellation. It comprises five east-facing plots situated at 350 to 380 meters altitude, at the summit of the Puligny-Montrachet appellation, on deep, clay-loam soil. These vines, of the Chardonnay variety, were planted between 1930 and 1982 at a density of 10,000 vines per hectare for a total surface area of 1.88 hectares.

VITICULTURE

The vines are pruned using the Guyot-Poulsard method to reduce the risk of exposure to trunk diseases (Esca), then bud thinned in the spring to control yield and maximize aeration. The vines are trained meticulously, each shoot is tied as closely as possible so that the grapes are evenly spaced. From budbreak to veraison we employ sustainable agriculture practices to combat the risk of fungal diseases. If necessary, the soil is worked mechanically.

WINEMAKING

Ripening is carefully monitored; the grapes are hand-picked and transported to the winery in small crates. The grapes are lightly crushed, then pressed in a pneumatic press. The next day the juices are clarified, then after inoculation the must is transferred by gravity to ferment in oak barrels.

The wine is aged in oak barrels of between 228 and 400 liters, of which 20% are new each year. The wine is aged on fine lees in the cellar for eleven months and undergoes regular stirring before being racked and blended. Aging continues in stainless steel tanks for a few months, with the lees being adjusted according to the vintage. Several fining trials (casein/bentonite) will be carried out, and the best method will be applied to the entire batch. Finally, the wine is bottled after light filtration.

THE WINE

The Puligny-Montrachet Premier Cru Sous le Puits is distinguished by its clear brilliant color and buttery, spicy aromas. The palate is round and voluptuous, reminiscent of the style of Meursault and the type of wines it produces.

We produce approximately 6000 bottles of this cuvée.

TASTING

Already pleasant to drink in its youth, this wine will be even better between 3 and 15 years of age. Serve at a temperature between 11 and 13°C, served, for example, with pike in a beurre blanc sauce.



ALCOHOL ABUSE ENDANGERS YOUR HEALTH, DRINK ONLY IN MODERATION.