

DOMAINE LARUE

GRAND VIN DE BOURGOGNE

PULIGNY-MONTRACHET

Le Trézin

THE VINEYARD

The terroir is located near to the hamlet of Blagny, on the upper part of the Puligny-Montrachet appellation. It is here that you will find the Saint-Charles Oratory (1740), the emblem of the domaine. The plots are east-facing and situated at 350 meters altitude, planted on a hillside composed of clay-loam soil covered with numerous white stones. Le Trézin is the only Puligny-Montrachet village vineyard situated above, or at the same altitude as, the Premier Cru vineyards. These vines, of the Chardonnay variety, were planted in 1952, 1964, and 1969 at a density of 10,000 vines per hectare. More recently, in 2024, we replanted 1.24 acres at 14,000 vines per hectare, in order to increase competition between the vines and produce smaller, but higher-quality, grapes. The total surface area is 3.14 acres.

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

Puligny-Montrachet Le Trézin presents a clear, brilliant color with a fresh and discreet perfume. On the palate it reveals a pleasant firmness and masculine character. We produce approximately 6000 bottles of this cuvée.

TASTING

Pleasant in its youth, you will appreciate this wine even more between 3 and 15 years of age. Serve between 11 and 13°C, ideally with sushi.



ALCOHOL ABUSE ENDANGERS YOUR HEALTH, DRINK ONLY IN MODERATION.