

DOMAINE LARUE

GRAND VIN DE BOURGOGNE

SAINT AUBIN PREMIER CRU Sur le Sentier du Clou

THE VINEYARD

This terroir is located in the heart of the appellation, between the small hamlet of Gamay and the village of Saint-Aubin. The east-facing plots, at an altitude of 300 meters, lie on the hillside on a soil of clay, silt, sand and limestone. The vines, of the Pinot Noir variety, were planted between 1966 and the present day. From 2018 onwards we replanted over 1.24 acres at a density of 14,000 vines per hectare. This encourages competition between the vines and produces smaller, but better-quality grapes.

VITICULTURE

The vines are pruned using the 'Cordon de Royat' or Guyot Poulard' depending on the age of the vine, and bud-thinning takes place in the spring. 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. During July, manual leaf thinning may take place and secondary shoots are removed. The grapes then benefit from better exposure to the sun, improved aeration and reduced susceptibility to Botrytis Cinerea.

WINEMAKING

The ripeness of the grapes is closely monitored, the grapes are hand-picked and transported in small, perforated crates. The harvest is transferred to a vibrating sorting table where insects and dried grapes are eliminated. The bunches are then hand-checked by a team of four to six people who remove any elements likely to compromise the quality of the wine. The grapes are partially or totally destemmed according to the vintage and the organoleptic qualities of the grapes. The grapes are then transferred to the vats on conveyor belts. After three to five days of cold maceration, alcoholic fermentation begins. During the active fermentation process the vats are punched down and / or sprayed with water up to three times a day. When the fermentation process slows down, the work continues by infusion, with the help of temperature control in the vats. The juices are tasted daily to determine the optimal moment for racking. After 15 to 20 days of maceration, the wine is racked. A few weeks later, the wine is clarified and gravity fed into barrels. This wine is aged in approximately 30% new oak barrels. After 11 months aging, the wine is racked and blended in temperature-controlled stainless-steel tanks. After a minimum of three months in the tanks, depending on the tasting, fining might be carried out before bottling.

THE WINE

The Saint-Aubin 1^{er} cru Sur le Sentier du Clou has an intense, deep ruby color. On the nose we experience aromas of fresh fruits, with a charming hint of oak. On the palate, the texture is silky, and the soft tannins coat the palate, offering volume and balance. We produce approximately 5000 bottles of this cuvée.

TASTING

Already pleasant in its youth, this wine is best appreciated between 2 and 7 years of age. Serve at a temperature between 12 and 15°C ideally accompanied, for example, by a haunch of venison.



ALCOHOL ABUSE ENDANGERS YOUR HEALTH, DRINK ONLY IN MODERATION.