

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LARUE

AOP Puligny-Montrachet Premier Cru La Garenne
White



PRESENTATION

Located in Saint-Aubin, the family's birthplace, Domaine Larue spans 17 hectares and covers four prestigious villages: Saint-Aubin, Chassagne-Montrachet, Puligny-Montrachet, and Aloxe-Corton. Managed by Denis and Didier Larue, accompanied by their sons Bruno and Vivien, this family estate combines tradition and modernity. The new generations bring a renewed vision of viticultural practices while remaining faithful to the values passed down for several decades. The meticulous work in the vineyards, combining reasoned cultivation and respect for the terroir, allows for the production of wines of great finesse and pure expression. Vinification is precise and low-intervention, with carefully controlled barrel aging. The estate's wines stand out for their balance, aromatic intensity, and aging potential, perfectly illustrating the nobility of the Côte de Beaune terroirs. The harmonious association between ancestral know-how and innovation ensures the wines of the estate a unique signature, marked by elegance and aromatic depth.

VARIETAL

Chardonnay 100%

LOCATION

The terroir is located near the hamlet of Blagny. Four east-facing plots at an altitude of 330 meters lie on a slope with a subsoil composed of limestone slabs. The surface soil is fine and mixed with a multitude of white stones. After plowing, fossilized shells are often found. These old Chardonnay vines were planted in 1946, 1950, 1963, and 1975 at a density of 10,000 vines per hectare, covering a total surface area of 0.5983 hectares. Age of vines: 50 years old

TERROIR

Subsoil composed of limestone slabs with stony surface soil.

IN THE VINEYARD

Trained using the single Guyot method, the vines are carefully debudded in spring and rigorously managed. The soil is mechanically worked (hilling, de-hilling, light tilling). During summer, disease control is carried out using a reasoned approach.

HARVEST

After precise ripeness monitoring, the grapes are hand-harvested and transported to the winery in small bins. The harvest is lightly crushed, and the juice flows into a pneumatic press before settling.

WINEMAKING

After gravity-fed transfer into oak barrels (20% renewed annually), fermentation takes place entirely in wood to enhance complexity and texture.

AGEING

Aged for 12 months on fine lees in barrel, followed by blending in a temperature-controlled stainless steel tank for an additional 6 months. A light fining and filtration precede bottling.

SERVING

Serving temperature: 11–13°C

AGEING POTENTIAL

10 to 15 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

Puligny-Montrachet Premier Cru "La Garenne" Blanc from Domaine Larue displays a crystalline robe with green-gold reflections. The nose reveals subtle, vanilla-scented oak. On the palate, the attack is soft and delicate, followed by generous volume and a long, precise finish. This is a refined and complex wine that reflects the mineral tension of its high-altitude terroir.

VISUAL APPEARANCE

Crystalline with green-gold highlights.

AT NOSE

Discreet vanilla oak, floral and mineral notes.

ON THE PALATE

Soft attack, generous volume, long and precise finish.

FOOD PAIRINGS

Puligny-Montrachet Premier Cru "La Garenne" Blanc from Domaine Larue is an elegant and complex white wine, ideal for a wide range of dishes. Recommended pairings:

Fish: Sole meunière or grilled turbot pair beautifully with its minerality and freshness.

Shellfish: Langoustines, shrimp, and crab are excellent choices to accompany this wine.

Poultry: Roasted Bresse chicken or creamy chicken dishes complement its richness and complexity.

Foie gras: Its smooth texture and rich flavors pair wonderfully with this wine.

Cheeses: Soft cheeses like Brie or Camembert also make fine companions.

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