



DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LARUE

AOP Saint-Aubin Premier Cru Les Murgers des dents de chien
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

This terroir lies in the southern part of Saint-Aubin, bordering the Puligny-Montrachet appellation and close to the Grand Cru Montrachet. It consists of five south-facing plots at an average altitude of 340 meters, situated mid-slope on very calcareous soil. The bedrock surfaces in places, forming jagged outcrops resembling dog's teeth—hence the name. The Chardonnay vines were first planted in 1946 on this oasis of land, followed by successive plantings in 1964, 1972, 1990, and finally in 1997. Planting density is 10,000 vines per hectare, with a total surface area of 1.12 hectares.

Age of vines: 25 years old

TERROIR

Very calcareous soil.

IN THE VINEYARD

Trained using the single Guyot method, the vines are carefully debudded in spring and rigorously managed throughout the season. 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: 12–14°C

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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AGEING POTENTIAL

5 to 10 years

TASTING

Saint-Aubin Premier Cru "Murgers des Dents de Chien" displays a shimmering robe with green highlights. It consistently reveals pronounced mineral notes drawn from its limestone-rich terroir. The palate begins with finesse, then builds in intensity. The finish is rich, expressive, and full of praise.

VISUAL APPEARANCE

Shimmering with green reflections.

AT NOSE

Highly mineral, elegant, and refined.

ON THE PALATE

Fine and delicate at first, then intensifies with a rich and lingering finish

FOOD PAIRINGS

Enjoy this wine with lightly seared langoustines. Its mineral tension and finesse make it a perfect match for delicate seafood preparations.

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