

**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

The terroir is located in the southern part of Saint-Aubin, bordering the Puligny-Montrachet appellation and very close to the Grand Cru Montrachet. It comprises five south-facing plots, lying mid-slope at an average altitude of 340 meters, on very limestone-rich soil. The bedrock is close to the surface, forming sharp, tooth-like outcrops hence the name "Dents de Chien" (dog's teeth). These Chardonnay vines were first planted in 1946 in this unique oasis of land. Additional plantings followed in 1964, 1972, and 1990. The most recent parcel was planted in 1997. Planting density is 10,000 vines/ha across a total surface of 1.12 hectares.

Age of vines: 25 years old

## TERROIR

Very limestone-rich soil.

## IN THE VINEYARD

Pruned in simple Guyot style, then debudded in spring, the vines are cultivated with great precision. The soil is mechanically worked (hilling up, un-hilling, shallow ploughing). During the summer, disease control is carried out using sustainable practices.

## WINEMAKING

After careful monitoring of grape ripeness, the grapes are hand-harvested and transported in small bins to the winery. The harvest is lightly crushed, and the juice flows into a pneumatic press before being settled. After gravity-fed racking into oak barrels, fermentation takes place in oak, with 20% of the barrels renewed each year.

## AGEING

After 12 months of barrel ageing on fine lees, the wine is transferred to a temperature-controlled stainless steel tank for an additional 6 months of ageing. Fining and light filtration are performed before bottling.

## SERVING

Serving Temperature: 11–13°C

## AGEING POTENTIAL

5 to 10 years

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## TASTING

Saint-Aubin Premier Cru Murgers des Dents de Chien displays a shimmering robe with green highlights. It consistently expresses pronounced mineral notes drawn from its stony terroir. On the palate, the wine opens with finesse, then builds in intensity. The finish is rich and praiseworthy.

## VISUAL APPEARANCE

Shimmering with green reflections

## AT NOSE

Strongly mineral

## ON THE PALATE

Delicate at first, then intensifies; rich and expressive finish

## FOOD PAIRINGS

Saint-Aubin Premier Cru Au Murger des Dents de Chien from Domaine Larue is an elegant and vibrant white wine made from Chardonnay. Here are some ideal food pairings to elevate this wine:

Fine Fish: Sole meunière or grilled turbot pair wonderfully with the wine's minerality and freshness.

Shellfish: Langoustines, prawns, and scallops are excellent choices.

Poultry: Roast Bresse chicken or creamy chicken dishes complement the wine's richness and complexity.

Fresh Cheeses: Cheeses like fresh goat cheese or mozzarella also pair nicely with this wine

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