

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE LARUE

AOP Puligny-Montrachet Premier Cru Sous le Puits  
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, on the border of the Meursault appellation. It consists of five east-facing plots at an altitude of 360 meters, situated at the top of the Puligny-Montrachet slope on deep clay-limestone soil. The Chardonnay vines were planted between 1951 and 1982 at a density of 10,000 vines per hectare, covering a total surface area of 1.88 hectares.

Age of vines: 45 years old

## TERROIR

Deep clay-limestone soil with a stony surface.

## 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: 12–14°C

## AGEING POTENTIAL

5 to 10 years

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

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## TASTING

Puligny-Montrachet Premier Cru "Sous le Puits" Blanc from Domaine Larue is a high-altitude Chardonnay, produced from 40- to 70-year-old vines planted on stony clay-limestone soil. The wine presents a clear golden robe and a complex nose combining white flowers, flint, aromatic herbs, lemon peel, and soft spices. On the palate, it is both taut and generous, with a firm structure, pronounced minerality, and refreshing acidity that balances its roundness. The finish is long and elegant, with buttery and subtly sweet notes that reflect the nobility of its terroir.

## VISUAL APPEARANCE

Clear and golden.

## AT NOSE

White flowers, flint, herbs, lemon peel, soft spices.

## ON THE PALATE

Taut and generous, mineral-driven, with refreshing acidity and a long, elegant finish.

## FOOD PAIRINGS

Puligny-Montrachet Premier Cru "Sous le Puits" pairs beautifully with refined and flavorful dishes. It enhances seared foie gras, noble shellfish such as langoustines or pan-seared scallops, and white fish in creamy sauces like pike-perch with beurre blanc. It also complements Bresse chicken in cream sauce and mushroom risotto. For cheese pairings, opt for soft washed-rind cheeses like Chaource or Brillat-Savarin, which highlight its generous texture and mineral freshness.

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