

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LARUE

AOP Chassagne-Montrachet
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 "La Canotte" climat, near the Grand Cru Criots-Bâtard-Montrachet, and also close to the village of Chassagne-Montrachet, within the climats "Dessous les Mues", "Clos Bernot", and "La Canière". The east-facing plots lie at an altitude of 230 meters, halfway up the slope on clay-limestone soil. The earth is fine and light. These Chardonnay vines were initially planted in 1977. New plots, planted in 2008, 2010, 2014, and 2018, now make up a large part of the cuvée. Planting density is 10,000 vines/ha over a surface area of 83 ares 53.

Age of vines: 10 to 40 years old

TERROIR

A clay-limestone soil.

IN THE VINEYARD

Pruned in simple Guyot style, then debudded in spring, the vines are managed with rigorous care. The soil is worked mechanically (hilling up, un-hilling, shallow ploughing). During summer, disease control is carried out using a sustainable approach.

WINEMAKING

After careful monitoring of 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 and is then settled. After gravity-fed racking into oak barrels, fermentation takes place in oak.

The entire cuvée is aged in barrels, 20% of which are renewed each year.

AGEING

After 10 months of ageing on fine lees, the wine is blended, fined, and bottled after a light filtration.

SERVING

Serving Temperature: 11–13°C

AGEING POTENTIAL

3 to 5 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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TASTING

Chassagne-Montrachet Village displays a clear, brilliant appearance. The nose reveals subtle oak and floral notes (white flowers). The palate is round and generous, with good volume and a well-balanced finish.

VISUAL APPEARANCE

Clear and brilliant

AT NOSE

Discreet oak, white flowers

ON THE PALATE

Round attack, volume, balanced finish

FOOD PAIRINGS

Chassagne-Montrachet is a white Burgundy wine that pairs wonderfully with a variety of dishes. Here are some pairing suggestions:

Fish & Seafood: Freshwater fish like eel, or scallops, are excellent choices.

Poultry: Creamy Bresse chicken or roast chicken pair beautifully.

White Meats: Veal or pork with a light sauce also go well.

Cheese: Goat cheeses and Comté are great companions to this wine.

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