

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LARUE

AOP Blagny Premier Cru Sous le Puits
Red



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

Pinot Noir 100%

LOCATION

This terroir is located near the hamlet of Blagny, on the border of the Meursault appellation. The east-facing plot sits at the top of the Puligny-Montrachet slope at 350 meters altitude, on deep clay-limestone soil. One of the oldest vineyards of the estate, it was planted in 1946 with Pinot Noir at a density of 10,000 vines per hectare, covering a surface area of 0.205 hectares.

Age of vines: 78 years old

TERROIR

Deep clay-limestone soil.

IN THE VINEYARD

Trained using the Cordon de Royat 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 organic practices. In July, manual leaf thinning is performed, and lateral shoots ("gourmands") are removed. This improves sun exposure and aeration, resulting in healthier grapes.

HARVEST

After precise ripeness monitoring, the grapes are hand-harvested and transported to the winery in small perforated crates. The harvest is sorted on a vibrating table to remove insects and dry berries. Grapes then pass along a conveyor belt where four to six people remove any clusters that could compromise quality. The harvest is partially destemmed, with 30-50% whole clusters included in the cuvée. The berries are gently conveyed into vats.

WINEMAKING

After three to five days of cold maceration, alcoholic fermentation begins. During the active phase, the must is punched down three times a day. As fermentation slows, the wine enters a refinement phase, with daily tastings. After 15 to 20 days, the pomace is pressed. The free-run juice is settled and transferred by gravity into oak barrels that have previously held one vintage.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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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 precedes bottling.

SERVING

Serving temperature: 12–15°C

AGEING POTENTIAL

10 to 15 years

TASTING

Blagny Premier Cru “Sous Le Puits” Rouge from Domaine Larue is an elegant and structured red wine made from Pinot Noir. It stands out with its deep garnet robe and powerful nose marked by spicy notes. On the palate, it offers firmness and harmonious balance, with vibrant red fruit aromas and remarkable vitality.

VISUAL APPEARANCE

Deep garnet color, clear and intense.

AT NOSE

Spicy and expressive.

ON THE PALATE

Firm, balanced, with vibrant red fruit and elegant structure.

FOOD PAIRINGS

Blagny Premier Cru “Sous Le Puits” Rouge from Domaine Larue is an elegant and structured Pinot Noir. Recommended pairings:

Red meats: Roasted beef fillet or herb-crusted leg of lamb pair beautifully with its fine tannins and red fruit aromas.

Game: Wild duck or venison with rich sauces complement its depth and structure.

Slow-cooked dishes: Beef bourguignon or coq au vin enhance its richness and complexity.

Aged cheeses: Comté or Reblochon are excellent companions for this wine.

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