

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LARUE

AOP Aloxe-Corton

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

The plot is located in the "Les Crapousuets" climat. It faces southeast at an altitude of 220 meters and lies flat on deep clay soil. The earth is heavy and rich. These old Pinot Noir vines were planted in 1960 at a density of 10,000 vines per hectare, covering a surface of 1.24 hectares.

Age of vines: 64 years old

TERROIR

Deep clay soil.

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), and 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 grape clusters.

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 20–30% 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, 30% of which are renewed each year.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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

5 to 10 years

TASTING

Aloxe-Corton “Les Crapousuets” Rouge from Domaine Larue presents a clear robe with ruby reflections. The nose is intense and spicy. On the palate, power and smoothness emerge, supported by noble tannins that reflect the richness of the terroir. The wine expresses itself with finesse and elegance.

VISUAL APPEARANCE

Clear robe with ruby highlights.

AT NOSE

Spicy and intense.

ON THE PALATE

Powerful and smooth, with refined tannins and elegant structure.

FOOD PAIRINGS

Aloxe-Corton is a red Burgundy wine that pairs beautifully with a variety of dishes. Recommended pairings:

Red meats: Beef, lamb, or roasted duck are excellent choices. The wine’s richness and structure complement these meats perfectly.

Game: Feathered game such as pheasant or pigeon, and furred game like venison, pair wonderfully with this wine.

Cheeses: Aged cheeses such as Comté, Reblochon, or Brie de Meaux are ideal companions.

Sauced dishes: Slow-cooked dishes in sauce, such as beef bourguignon or coq au vin, are also excellent matches.

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