



DOMAINE LARUE

AOP Meursault
White
DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ

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

This Meursault climat, "Au Murger de Monthelie," lies at the junction of three appellations: Meursault, Monthelie, and Auxey-Duresses. Its name refers to the stone piles historically found around the vines. The plot faces southwest at an altitude between 260 and 280 meters. It rests on shallow soil—dark in color—with bedrock close to the surface. Planted with Chardonnay in 1929, the vineyard covers just under 0.30 hectares.

Age of vines: 90 years old

TERROIR

Shallow soil with dark tones and underlying limestone slabs.

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 crates. 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 4 months. A light fining and filtration precede bottling.

SERVING

Serving temperature: 11–13°C

AGEING POTENTIAL

5 to 10 years

TASTING

Meursault "Au Murger de Monthelie" Blanc from Domaine Larue presents a pale gold robe. The nose reveals aromas of yellow fruits and white flowers. On the palate, richness and freshness are beautifully balanced, with generous volume and a long, elegant finish.

VISUAL APPEARANCE

Pale gold, clear and luminous.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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AT NOSE

Yellow fruits and white floral notes.

ON THE PALATE

Rich and fresh, with volume and length.

FOOD PAIRINGS

Meursault "Au Murger de Monthelie" Blanc from Domaine Larue is an elegant and complex white Burgundy.

Recommended pairings:

Fish & seafood: Grilled or sauced fish like salmon or turbot, and shellfish such as oysters and scallops.

Poultry: Creamy poultry dishes like Bresse chicken or roasted poultry.

White meats: Veal or pork in light sauces, such as veal blanquette.

Cheeses: Soft washed-rind cheeses like Munster or Époisses.

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