



**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE LARUE

AOP Saint-Aubin Premier Cru Sur le sentier du Clou  
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 terroir lies at the heart of the appellation, between the small hamlet of Gamay and the village of Saint-Aubin. The east-facing plots sit on a slope at an altitude of 280 meters, on clay-limestone soil. These Pinot Noir vines were planted between 1966 and 2018 at a density of 10,000 vines per hectare, covering a total surface area of 1.35 hectares.

Age of vines: 5 à 10 years old

## TERROIR

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 light and prone to erosion, so shallow plowing is practiced to control grass growth. During summer, disease control is carried out using a reasoned approach. 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**

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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

3 to 5 years

## TASTING

Saint-Aubin Premier Cru “Sur le Sentier du Clou” Rouge from Domaine Larue presents a deep, intense ruby robe. The nose reveals fresh red fruit aromas with a charming touch of oak. On the palate, the texture is silky, and the soft tannins envelop the mouth, adding volume and elegance.

## VISUAL APPEARANCE

Deep ruby color.

## AT NOSE

Fresh red fruits, subtle oak.

## ON THE PALATE

Silky texture, soft tannins, generous volume.

## FOOD PAIRINGS

Saint-Aubin Premier Cru “Sur le Sentier du Clou” Rouge from Domaine Larue is an elegant and structured red wine made from 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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