

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LARUE

AOP Saint-Aubin Premier Cru Les Combes
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

This terroir lies in the southern part of Saint-Aubin, bordering the Chassagne-Montrachet appellation. The cuvée is composed of three south-facing plots at an altitude of 240 meters, nestled in the valley that opens onto the village of Saint-Aubin. The soil here is composed of red-colored alluvium. The Chardonnay vines were planted in 1985, and more recently in 2014 and 2019, at a density of 10,000 vines per hectare, covering a total surface area of 0.7172 hectares. A small stream, "La Planchotte," runs through the parcels.

Age of vines: 5 à 10 years old

TERROIR

Deep red alluvial soil.

IN THE VINEYARD

Trained using the single Guyot method, the vines are carefully debudded in spring and rigorously managed throughout the season. 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 bins. The harvest is lightly crushed, and the juice flows into a pneumatic press before settling.

WINEMAKING

After gravity-fed transfer into oak barrels, fermentation takes place entirely in wood, with 20% of the barrels renewed each year.

AGEING

Aged for 10 months on fine lees, then blended, fined, and lightly filtered before bottling.

SERVING

Serving temperature: 11–13°C

AGEING POTENTIAL

3 to 5 years

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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TASTING

Saint-Aubin Premier Cru "Les Combes" displays a clear, brilliant robe. The bouquet reveals itself quickly, offering expressive aromas. On the palate, the wine is round and generous, with a creamy texture. It expresses itself with finesse and elegance.

VISUAL APPEARANCE

Clear and brilliant.

AT NOSE

Expressive and immediate.

ON THE PALATE

Round, creamy, and refined.

FOOD PAIRINGS

Saint-Aubin Premier Cru "Les Combes" from Domaine Larue is a fresh and elegant white wine made from Chardonnay.

Recommended pairings:

Noble fish: Sole meunière or grilled turbot pair beautifully with the wine's minerality and freshness.

Shellfish: Langoustines, shrimp, and scallops are excellent choices to accompany this wine.

Poultry: Roasted Bresse chicken or creamy chicken dishes complement its richness and complexity.

Fresh cheeses: Soft cheeses like fresh goat cheese or mozzarella also make fine companions.

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