

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LARUE

AOP Saint-Aubin
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

The terroir is located within the climats of Champ Tirant and Bas de Jorcul. The south-facing plots sit at mid-slope, at an average altitude of 320 meters, on clay-limestone soil. These Chardonnay vines were planted between 1971 and 2005, covering a surface area of 63 ares.

Age of vines: 20 years old

TERROIR

A clay-limestone soil.

IN THE VINEYARD

Pruned in simple Guyot style, then debudded in spring, the vines are cultivated with strict attention to detail. The soil is worked mechanically (hilling, un-hilling, shallow ploughing). During summer, disease control is carried out using sustainable methods.

WINEMAKING

After precise monitoring of grape maturity, the grapes are hand-harvested and transported in small bins to the winery. The harvest is lightly crushed, and the juice flows into a pneumatic press before being settled. After gravity-fed racking into oak barrels, fermentation begins in oak.

The entire cuvée is aged in barrels, 20% of which are renewed each year.

AGEING

After 10 months of ageing on fine lees, the wine is blended, fined, and bottled following a light filtration.

SERVING

Serving Temperature: 11–13°C

AGEING POTENTIAL

3 to 5 years

TASTING

Saint-Aubin Village shows a brilliant, clear appearance and offers a pleasant, vanilla-scented bouquet. The palate is fresh and vibrant, with a light, flavorful structure.

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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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VISUAL APPEARANCE

Brilliant and clear

AT NOSE

Pleasant and vanilla notes

ON THE PALATE

Fresh and vibrant, with a light and savory structure

FOOD PAIRINGS

Saint-Aubin Blanc pairs beautifully with a wide range of dishes. Here are some food pairing suggestions:

Fish & Seafood: Such as sea bream with preserved lemon or scallops, which complement the wine's white fruit aromas and minerality.

White Meats: Like roast chicken or capon, which harmonize with the wine's roundness and elegance.

Mushroom-Based Dishes: Such as turkey with mushrooms, which enhance the wine's floral notes and freshness.

Cheese: Especially soft cheeses like Camembert, which bring out the wine's finesse and tension.

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