

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LARUE

AOP Saint-Aubin Premier Cru Les Champlots
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 above the Premier Cru "En Montceau." The southwest-facing plots sit at the top of the slope at an altitude of 340 meters, on white marl soil with a dominant limestone composition. These Chardonnay vines were planted in 1990 and 2011 at a density of 10,000 vines per hectare, covering a surface area of 0.3722 hectares. Age of vines: 15 years old

TERROIR

White marl soil with a dominant limestone profile.

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 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. 20% of the barrels are renewed each year to maintain balance between freshness and complexity.

AGEING

Aged for 10 months on fine lees in barrel, followed by blending, fining, and light filtration before bottling.

SERVING

Serving temperature: 12–14°C

AGEING POTENTIAL

3 to 5 years

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

Saint-Aubin Premier Cru “Les Champlots” Blanc from Domaine Larue displays a limpid, nearly white robe. The nose opens with linden blossom, followed by expressive white floral notes. On the palate, the wine is sharply defined—like a carved limestone from Burgundy—expressing the freshness and mineral tension of its terroir.

VISUAL APPEARANCE

Clear, pale robe.

AT NOSE

Linden and white flowers.

ON THE PALATE

Precise, mineral, fresh, with a chiselled texture.

FOOD PAIRINGS

Enjoy this wine with pike in Bellevue style, a classic dish that highlights the wine’s freshness and minerality. The Saint-Aubin “Les Champlots” also pairs beautifully with grilled fish, shellfish, or delicate poultry dishes.

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