

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LARUE

AOP Corton Grand Cru
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

This prestigious terroir lies within the "Les Perrières" climat, historically known for limestone quarrying. The southeast-facing plot, situated mid-slope at 240 meters altitude, rests on fine, light limestone soil. The old Pinot Noir vines were planted in 1946 at a density of 10,000 vines per hectare, covering a surface of 0.1580 hectares. Age of vines: 80 years old

TERROIR

Fine, light limestone soil.

IN THE VINEYARD

Trained using the single Guyot method, the vines are carefully debudded in spring and rigorously managed. The soil is worked manually, either with a crawler or with the help of a horse. Disease control is carried out using organic methods. In July, manual leaf thinning is performed, and lateral shoots ("gourmands") are removed. This improves sun exposure and aeration, resulting in healthier grapes.

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 30-50% 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, 50% of which are renewed each year.

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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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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: 15–17°C

AGEING POTENTIAL

10 to 15 years

TASTING

Corton “Les Perrières” Grand Cru Rouge from Domaine Larue presents a deep, intense robe. The nose opens with violet notes, followed by sweet spices. On the palate, the wine is perfectly balanced, with silky tannins that reflect the finesse of this exceptional terroir. The integrated oak adds a discreet and elegant charm. The finish is long and captivating, offering a refined and harmonious tasting experience.

VISUAL APPEARANCE

Deep and intense color.

AT NOSE

Violet and sweet spices.

ON THE PALATE

Balanced, silky texture, elegant oak, persistent and enchanting finish.

FOOD PAIRINGS

Corton Grand Cru “Les Perrières” Rouge from Domaine Larue is a powerful and complex red wine made from Pinot Noir. Recommended pairings:

Red meats: Herb-crusted rack of lamb or beef fillet with roasted peppers pair beautifully with the wine’s tannins and red fruit aromas.

Game: Royal hare or wild boar stew are excellent choices to match its depth and structure.

Slow-cooked dishes: Beef bourguignon or coq au vin complement its richness and complexity.

Aged cheeses: Comté or Reblochon also make fine companions for this wine.

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