

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LARUE

AOP Bourgogne
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 within the regional appellation area of Chassagne-Montrachet. The south-facing plot, situated at an altitude of 200 meters, rests on flat terrain with deep clay-limestone soil. The Chardonnay vines were planted in 2016 over a surface area of 0.5935 hectares. The name "Les Buées" refers to the traditional act of doing a large communal wash in the early 20th century. Near the plot stands the Fontaine Sot washhouse, once used for this purpose.

Age of vines: 10 years old

TERROIR

Deep clay-limestone 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 a large oak cask, fermentation takes place entirely in a 23-hectoliter foudre. The wine is vinified and aged exclusively in this vessel.

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

Bourgogne Blanc “Les Buées” displays a brilliant, clear robe. The nose is refined and elegant, with subtle toasted notes. On the palate, it reveals a beautiful roundness, while the finish is precise and marked by vibrant tension.

VISUAL APPEARANCE

Brilliant and clear.

AT NOSE

Elegant, fine, with light toasted aromas.

ON THE PALATE

Rounded texture, precise finish, and lively tension.

FOOD PAIRINGS

Bourgogne Côte-d’Or “Les Buées” from Domaine Larue is a fresh and elegant white wine made from Chardonnay. Recommended pairings:

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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