



DOMAINE LARUE

AOP Saint-Aubin Premier Cru Les Cortons

DVP

White

DOMAINES
ET VINS DE
PROPRIÉTÉ

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 near the Premier Cru "En Remilly," at the heart of the great vineyards of Saint-Aubin. The southeast-facing plot sits mid-slope at an altitude of 300 meters, on slightly red clay-limestone soil. The surface is fine and rich in small stones. The Chardonnay vines were planted in 1992 at a density of 10,000 vines per hectare, covering a total surface area of 0.4820 hectares.

Age of vines: 35 years old

TERROIR

Slightly red clay-limestone soil, rich in stones.

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 (20% renewed annually), fermentation takes place entirely in wood to enhance complexity and texture.

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 and filtration precede bottling.

SERVING

Serving temperature: 11–13°C

AGEING POTENTIAL

3 to 5 years

TASTING

Saint-Aubin Premier Cru "Les Cortons" Blanc from Domaine Larue presents a clear and brilliant robe. The nose is open and spicy, with vibrant aromatic expression. On the palate, the wine begins with a fresh attack, then unfolds citrus notes and finishes with elegance. A refined and complex Chardonnay that reflects the mineral tension of its terroir.

VISUAL APPEARANCE

Clear and brilliant.

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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AT NOSE

Open and spicy.

ON THE PALATE

Fresh attack, citrus notes, elegant finish.

FOOD PAIRINGS

Saint-Aubin Premier Cru "Les Cortons" Blanc from Domaine Larue is an elegant and complex white wine made from Chardonnay. Recommended pairings:

Noble fish: Sole meunière or grilled turbot pair beautifully with its 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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