

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE LARUE

AOP Chassagne-Montrachet Premier Cru La Boudriotte
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 terroir lies at the heart of the appellation, near the Premier Cru "Morgeot." The east-facing plot, situated at 230 meters altitude, rests on a slope with deep clay-limestone soil. The earth is fine and light. This old Pinot Noir vineyard was planted in 1941 at a density of 10,000 vines per hectare, covering a surface area of 0.1930 hectares. Age of vines: 80 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. The soil is lightly tilled, and one-third of the plot is grass-covered. During summer, disease control is carried out organically. In July, manual leaf thinning is performed, and lateral shoots ("gourmands") are removed. This allows the grapes to benefit from sunlight, improving aeration and grape health.

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 barrels that have previously held one vintage.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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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: 12–15°C

AGEING POTENTIAL

5 to 10 years

TASTING

Chassagne-Montrachet Premier Cru “La Boudriotte” Rouge from Domaine Larue is a refined and complex red wine made from Pinot Noir. Its deep ruby color immediately draws the eye, while the nose reveals captivating aromas of ripe cherry, spices, and forest floor. On the palate, the wine stands out for its breadth and concentration, with silky tannins and impressive persistence. Notes of red and black fruits, accompanied by a touch of spice, offer a harmonious and elegant tasting experience. This wine is ideal for aging, allowing its aromas to evolve and gain complexity over time, delivering an even richer and more nuanced experience.

VISUAL APPEARANCE

Deep ruby hue, clear and intense.

AT NOSE

Ripe cherry, spice, and forest floor.

ON THE PALATE

Broad, concentrated, silky tannins, persistent finish.

FOOD PAIRINGS

Chassagne-Montrachet Premier Cru “La Boudriotte” Rouge from Domaine Larue is an elegant and complex red wine made from Pinot Noir. Recommended pairings:

Red meats: Roasted leg of lamb or beef tournedos with béarnaise sauce pair beautifully with the wine’s tannins and red fruit aromas.

Game: Hare stew or coq au vin are excellent choices to match its depth and structure.

Slow-cooked dishes: Beef bourguignon or pot-au-feu complement its richness and complexity.

Aged cheeses: Époisses, Soumaintrain, or Morbier make fine companions for this wine.

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