



KERMIT LYNCH WINE MERCHANT

DOMAINE LARUE

Country: **France**

Region: **Burgundy**

Appellation(s): **Saint-Aubin, Puligny-Montrachet**

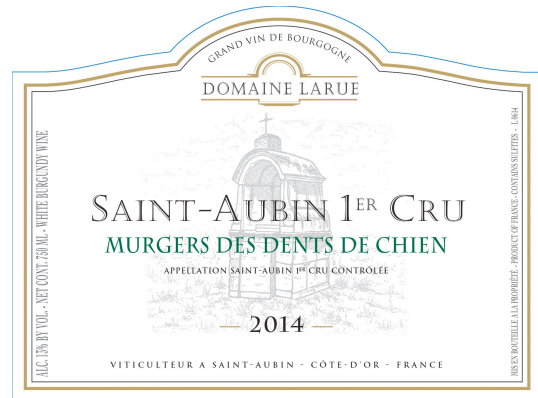
Producer: **Didier, Denis, and Bruno Larue**

Founded: **1946**

Annual Production: **5,800 cases**

Farming: **Lutte Raisonnée**

Website: <http://www.larue-vins.com>



In 1946, Guy Larue founded his family's estate in the small hamlet of Gamay, in Saint-Aubin, located just behind the famed Montrachet and Chevalier-Montrachet slope. Much like its neighbor Chassagne-Montrachet to the south, Saint-Aubin was historically known for red wine, though the Larues have specialized in the great white *crus* of Saint-Aubin. In 1976, Guy's son Denis assumed the reigns of Domaine Larue and was joined by his brother, Didier, in 1982. In 2006, Denis's son Bruno joined the Domaine, thus continuing the family's winemaking lineage.

The Larue holdings are spread between the two villages of Saint-Aubin and Puligny-Montrachet, with a large concentration at the southern portion of the Saint-Aubin appellation. These holdings include seven *premier cru* climats, on south, southeast, and southwestern facing slopes, grown on variations of clay soils with a high concentration of limestone. Combined with the varying grades of slope and elevations ranging from 800 to 1200 feet, the Larues have a truly magical diversity within Saint-Aubin, one of the under-rated gems of Burgundy. The domaine's *premier cru* vineyard in Puligny-Montrachet, La Garenne, sits at a high altitude in the Hameau de Blagny, bordering Meursault. Their largest parcel, Saint-Aubin *premier cru* "Murgers des Dents de Chien," shares its name with the Dents de Chien *lieu-dit* of Le Montrachet that is right around the corner and is the domaine's prized vineyard, capable of producing wine that can age and improve in the bottle for decades.

Wines from Larue possess purity, energy, and an invariable minerality derived from the predominant limestone soils of Saint-Aubin. The Larues are meticulous and precise in all aspects of winegrowing and winemaking and their wines reflect these qualities. Tasting the full range is a veritable tour of the appellation, with each *terroir's* individual and striking signature clearly evident. These wonderful white Burgundies have the additional benefit of being approachable young, although they are tightly wound and can always benefit from a few extra years of bottle age.



DOMAINE LARUE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Saint-Aubin	Chardonnay	Planted 1995, 2006	Clay, Limestone	.25 ha
Saint-Aubin 1^{er} Cru “Vieilles Vignes”	Chardonnay	N/A	Clay, Limestone	N/A
Saint-Aubin 1^{er} Cru <i>Les Combes</i>	Chardonnay	Planted 1985	Alluvial deposits, Clay, Limestone	.46 ha
Saint-Aubin 1^{er} Cru <i>En Montceau</i>	Chardonnay	Planted 1963, 2000	Clay, Limestone	.43 ha
Saint-Aubin 1^{er} Cru <i>Les Cortons</i>	Chardonnay	Planted 1992	Clay, Limestone	.48 ha
Saint-Aubin 1^{er} Cru <i>En Remilly</i>	Chardonnay	Planted 1989	Limestone	.35 ha
Saint-Aubin 1^{er} Cru <i>Murgers des Dents de Chien</i>	Chardonnay	Planted 1946, 1964, 1972, 1990, 1997	Clay, Limestone	1.12 ha
Saint-Aubin Rouge 1^{er} Cru <i>Sur le Sentier du Clou</i>	Pinot Noir	Planted 1966-1995	Clay, Limestone	1.10 ha
Puligny-Montrachet 1^{er} Cru <i>La Garenne</i>	Chardonnay	Planted 1946, 1950, 1963, 1975	Clay, Limestone, (with fossil deposits)	.59 ha
Puligny-Montrachet 1^{er} Cru <i>Sous le Puits</i>	Chardonnay	Planted 1951, 1982	Clay, Limestone	1.88 ha
Saint-Aubin “Les Eduens”	Pinot Noir	Planted 1972, 1980	Limestone	1.08 ha
Blagny 1^{er} Cru <i>Sous le Puits</i>	Pinot Noir	Planted 1946	Clay, Limestone	.21 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- Vineyards are sustainably farmed
- All grapes are harvested and sorted by hand

Whites:

- Primary fermentation in barrel (25% new)
- Aged *sur-lie* for 10-12 months with occasional lees stirring
- Wine is racked before bottling



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DOMAINE LARUE (continued)

Reds:

- Grapes are de-stemmed
- Grapes are cold macerated, then must goes through primary fermentation in cement tanks with punch downs
- Must is pressed and racked into barrel (30-40% new)
- Wine ages for 12-18 months in barrel then 3-4 months in tank before being bottled unfiltered

Saint-Aubin “Les Eduens”:

- Named after the population that lived in Saint-Aubin in Roman times

Saint-Aubin “Vieilles Vignes”:

- A blend of the 1er crus Les Combres, Les Champlots, and La Chatenièrè