Wijnfiche

# Domaine Larue | Chassagne - Montrachet
# France (BOURGOGNE) — 2024

**Domain**

**Dom. Larue**

Set in Saint-Aubin, the cradle of the Larue family, the domain extends over 17 hectares (or 42 acres). The vines are spread over four villages: Saint-Aubin, Chassagne-Montrachet, Puligny-Montrachet and Aloxe-Corton. Denis and Didier Larue work alongside their sons, Bruno and Vivien. The younger generation continues to learn in contact with men of experience, while bringing a renewed vision of practices in the vineyards and the cellar. A key word holds sway at the Domaine Larue: Confidence. A word agreed on by Denis, Didier, Bruno and Vivien Larue. The four men share the same philosophy: knowing how to adapt their work to the different vintages and parcels of vines. Each uses his sense of observation and his knowledge of terroirs day after day. Out in the vines as in the cellar, their work, precise and meticulous, is carried out in Burgundian tradition. The wines of the domain are in the image of the Larue family, authentic and faithful to the great climats of Burgundy.

**Vinification**

After the ripeness has been carefully checked, the grapes are picked by hand and taken in small bins to the press room where they are lightly bruised with a pneumatic press. The must is transferred by gravity to oak barrels for fermentation. All barrels are of 228 liters and 20% are new every year. They are made by local woodworkers. After 10 months of aging, the wine is mixed, clarified and bottled after a light filtration.

**Taste**

We notice a bright yellow color with sparkles. The attack smells wonderfully like white flowers, with a discreet oak touch. On the palate round and voluminous, with a nice balance between greasiness, ripe fruit and mild acids. It is a wine with a long finish with fresh notes. After some years of bottle-aging this wine becomes more mineral, ideally the wine is drunk after 4 years of aging in the bottle.

**Food pairing**

Fish - baked | Lobster 'Belle Vue' | Fish - grilled

**General information**

Type: White wine
Grape varieties: Chardonnay (100%)
Viticulture: Biodynamic
Storage (years): + 7-10
Serving temperature: 10-12 °C
Taste profile: Complex with oak

