Wijnfiche

Domaine Larue - Murgers des Dents de Chien 1er Cru | St. Aubin 1er Cru France (COTE D'OR) — 2023

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 harvested and brought to the press house in small containers. There they are lightly bruised and pressed. The must is then transferred by gravity to oak barrels and the fermentation can begin. All barrels have a capacity of 228 liters. Every year 20% is new. After maturing for 10 months on fine lees, the wine is blended and filtered, and finally bottled.

Taste

Golden yellow in color with green reflections. Pleasant in the nose, aromas of white fruit, acacia blossom, honey, nuts and grilled bread immediately develop. On the palate one is immediately convinced of the complexity and potential of this wine. In the mouth greasy, powerful and delicate with a mineral undertone. In short, it is a concentrated and balanced wine that, in the final, releases aromas of blossom, dry fruit, honey and butter.

Food pairing

Scallops - baked | Fish - cream sauce | Lobster | Fish - sea bass

General information

Type: White wine
Grape varieties: Chardonnay
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 10-12 °C
Taste profile: Complex with oak

