



Wijnfiche

## **Domaine Larue – Sous le Puits 1er Cru | Puligny – Montrachet 1er Cru France (COTE D'OR) – 2021**

### **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**

The terroir is located near the hamlet of Blagny, at the limit of the Meursault appellation. After precise monitoring of ripeness, grapes are hand-harvested and brought to the winery in small crates. Grapes are lightly crushed. Juice flows from a pneumatic press and is then settled. Barrelling is by gravity and the must ferments in oak barrels, with 20% renewed each year. After barrel-ageing for 12 months on fine lees, the wine is assembled in thermo-regulated stainless vat for further refining over around 6 months. Fining and light filtration precede bottling.

### **Taste**

Puligny-Montrachet premier cru Sous le Puits has a limpid and brilliant appearance, with a buttery and spicy nose. The palate is well-rounded and voluptuous with a Meursault side to it, close to its terroir. This cuvee produces around 6000 bottles.

### **Food pairing**

Fish - cream sauce | Lobster | Poultry - grilled

## General information

Type: White wine

Grape varieties: Chardonnay

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 10-12 °C

Taste profile: Complex with oak

