Wijnfiche

Domaine Larue - Sous le Puits 1er Cru | Puligny - Montrachet 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 maturity of the grapes has been carefully checked, the grapes are picked by hand and immediately afterwards gently pressed by a pneumatic press. The must is then transferred via gravity to wooden barrels to start fermentation. All barrels have a volume of 228 liters. 20% are new barrels, all made by local barrel makers near the Allier. After 10 months of aging, the wine is blended, clarified and filtered.

Taste

Great this Puligny Montrachet 1er Cru Sous les Puits Domaine Larue. Light yellow in color. In the nose honey, butter, nuts, toast and ripe yellow fruit. In the mouth, beautiful minerals and elegance that only the best domains can achieve. Long finish. Already enjoyable now because of the limited use of wood, but can still be enjoyed for 10 years after the harvest.

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

