

**Domaine Larue – Murgers des Dents
de Chien 1er Cru | St. Aubin 1er Cru
France (COTE D'OR) – 2022****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 in the southern part of Saint-Aubin, at the limit of the Puligny-Montrachet appellation, very close to the grand cru Montrachet. 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 ageing over around 6 months. Fining and light filtration precede bottling.

Taste

Saint-Aubin premier cru Murgers des Dents de Chien has a scintillating appearance with glints of green. It always develops very mineral notes from deep within its terroir. The palate expresses itself firstly in finesse then increases in intensity. The finish is rich and eloquent. This cuvee produces around 7000 bottles.

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

