



1678 - BOURGOGNE  
CHATEAU DE LABORDE

# Gevrey-Chambertin En Derée

*Energy & Length*

## The Vineyard

**Annual Production:** 1400 bottles

**Grape Variety:** Pinot Noir

**Soil type:** Mainly limestone, with clay

**Average age of the vines:** 55 years

**Location:** The climat "En Derée" is located in the alluvial fan of the "Combe de Lavaux" (Lavaux narrow valley), under the 1er Cru Champeaux. The vines are oriented south-north.

## Winemaking

The grapes are hand-picked and destemmed after sorting, with a small percentage of whole bunches added to the vat. Pre-fermentation maceration (12°C) for 3 days.

Fermentation in temperature controlled vat with pumping-over and punching of the cap twice a day at the beginning.

Warm post-fermentation maceration before the wine is put in barrels.

## Ageing

Free-run wine and press wine are aged separately 12 months in oak barrels, 50% new oak. Complete malolactic fermentation. Bottling after a soft filtration, depending on the vintage, and sulfites reduced to the minimum.

## Tasting notes

**Color:** Bright ruby red

**Aromas:** Wild strawberries, black pepper, spices, dry flowers in a potpourri

**Taste:** Elegant, fine and straightforward. The wine is energetic, and leaves a refreshing sensation on the palate, very persistent.

## Food pairing

Delicate fine food - tender meats (veal, rabbit) - spicy foods

## Serving temperature

16°C - 61°F

*Minerality from the cool side of  
Gevrey-Chambertin*



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