



1678 - BOURGOGNE

CHÂTEAU DE LABORDE

Bourgogne Côte d'Or "Aux Pruniers" 2017

«Strength and finesse»

The Vineyard

Annual production 5500

Grape variety Pinot Noir

Soil Clayey and chalky

Average Vine Age 30 years

Location Located just across the village of Gevrey, it is surrounded by its vineyards such as Les Platières or Grands Champs

Winemaking

Grapes are 100% de-stemmed after sorting. Pre-fermentation maceration (12°C) for 3 days. Fermentation in temperature controlled vats with pumping-over and punching of the cap twice a day at the beginning. Wines are put in barrels by gravity. Very little use of SO2. Soft filtration before bottling, complete malolactic fermentation.

Ageing Free-run wine and press wine are aged separately. in oak barrels, 50% new for 12 months.

Tasting note

Color Bright ruby

Aromas light black currant and strawberries with spices

Taste a strong structure yet light tannins that support the fruitiness of this wine

Food matching red meats, duck, stews and light spicy dishes

Serving Temperature 15°

A small Gevrey-Chambertin !

