



1678 - BOURGOGNE
CHÂTEAU DE LABORDE

Bourgogne Côte d'Or Au Prunier

Strength & Finesse

The Vineyard

Annual Production: 2700 bottles

Grape Variety: Pinot Noir

Soil type: Clay and chalk

Average age of the vines: 30 years

Location: The Climat Au Prunier is surrounded by the vineyard of Gevrey-Chambertin, encircled by climats Les Platières and Grands Champs.

Winemaking

The grapes are hand-picked and 100% destemmed after sorting. 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, and sulfites reduced to the minimum.

Tasting notes

Color: Intense ruby red

Aromas: Small black fruits and wild strawberries aromas, with a hint of spices

Taste: Beautiful structure, with soft tannins supporting a bursting fruity finish.

Food pairing

Red meats - duck - stews - light spicy dishes

Serving temperature

15° C - 60°F

Just like small Gevrey-Chambertin!



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