



1678 - BOURGOGNE
CHÂTEAU DE LABORDE

Bourgogne Hautes-Côtes de Beaune

En Cuillery

A cool Climat

The Vineyard

Annual Production: 6000 - 8000 bottles

Grape Variety: Pinot Noir

Soil type: Clay and chalk

Average age of the vines: 30 years

Location: The vines are located in the village of Monthélie on the other side of the wood that tops off the village of Volnay. It is the one of the finest land to be classified as Hautes-Côtes de Beaune.

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.

Ageing

12 months in oak barrels, 40% new. Complete malolactic fermentation. Light filtration, light use of SO₂.

Tasting notes

Color: Ruby red

Aromas: Enticing aromas of small red fruits enhanced by delicate violet flower and saffron notes.

Taste: It's always the last plot that we harvest. The cool climate gives a wine with a lot of character, straightforwardness, tension and length on the palate.

Food pairing

Grilled meat - cold cuts - meat terrine - cheese

Serving temperature

15° C - 60°F

*Hautes Côtes de Beaune: don't forget
the Terroir!*



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