



1678 - BOURGOGNE  
CHÂTEAU DE LABORDE

# Bourgogne Hautes-Côtes de Nuits Cuvée K

*Intense & Deep*

## The Vineyard

**Annual Production:** 6000 bottles

**Grape Variety:** Pinot Noir

**Soil type:** limestone and marly subsoil

**Average age of the vines:** 40 years

**Location:** The vineyard is located on the side at the hill of Vergy which has a similar geology as the hill of Corton.

## Winemaking

The grapes are hand-picked and 100% destemmed 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.

## Ageing

Free-run wine and press wine are aged separately, in oak barrels (30% new oak). Complete malolactic fermentation. Bottling is made after a very light filtration, with a minimal amount of sulfites.

## Tasting notes

**Color:** Purple red

**Aromas:** Deep perfume of black fruits and hints of nutmeg

**Taste:** Well-balanced and fruity, with beautiful tannins and a good structure, this wine has a great ageing potential.

## Food pairing

Rabbit - lamb - duck - pork

## Serving temperature

15° C - 60°F

*A modern Pinot Noir with character*



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