



1678 - BOURGOGNE  
CHÂTEAU DE LABORDE

# Bourgogne Hautes-Côtes de Nuits Cuvée K

*Freshness & Elegance*

## The Vineyard

**Annual Production:** 4000 bottles

**Grape Variety:** Chardonnay

**Soil type:** Clay and chalk

**Average age of the vines:** 30 years

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

## Winemaking

Traditional vinification. Pressing, cold settling, fermentation in oak barrels, 30% new.

## Ageing

Batonnage and 12 months of ageing. Complete malolactic fermentation, light filtration and slow speed bottling.

## Tasting notes

**Color:** Bright golden yellow.

**Aromas:** After a first approach all in finesse and discretion, the nose reveals notes of mild spices (cinnamon, vanilla), mirabelle plum and marshmallow.

**Taste:** The mouth is ample, full and fleshy, offering a generous greed sensation throughout the tasting, without ever falling into heaviness thanks to the support of a fine and fresh acidity. The balance is just perfect.

## Food pairing

Fish – crabs – oysters - Comté cheese

## Serving temperature

10°C - 50°F

*Freshness from a rare white wine of  
the Cote de Nuits*



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