



1678 - BOURGOGNE
CHÂTEAU DE LABORDE

Chambolle-Musigny 1er Cru les Borniques

Multi-layered

The Vineyard

Annual Production: 300 bottles

Grape Variety: Pinot Noir

Soil type: Clay and chalk

Average age of the vines: 60 years

Location: In Chambolle Musigny, the parcel is a direct neighbour of the Musigny. It is the only Premier Cru of Chambolle with “Les Amoureuses” which is touching this prestigious Grand Cru.

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, 50% new. Complete malolactic fermentation. Bottling after a soft filtration, depending on the vintage, and sulfites reduced to the minimum.

Tasting notes

Color: Bright ruby red

Aromas: The first nose presents great aromatic potential of fresh fruits and then explodes in multiple layers of aromas (cherry, violet, menthol,...).

Taste: The attack shows a nice and smooth sucrosity, with smooth and elegant tannins. The mid-palate then develops a beautiful minerality and acidity, ending in a finish which leaves the palate lined up with a sensation of silk.

Food pairing

Fine dining

Serving temperature

16°C - 61°F

You already know les Musigny & les Amoureuses. But you don't know yet les Borniques: the center of finesse!



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