



1678 - BOURGOGNE
CHÂTEAU DE LABORDE

Gevrey-Chambertin 1er Cru Les Goulots

Generous & Well-structured

The Vineyard

Annual Production: 900 -1200 bottles

Grape Variety: Pinot Noir

Soil type: Clay and chalk

Average age of the vines: 40 years

Location: Vines are located in an old quarry, fresh during the year but that keeps heat in summer. Exposure: East. The name "Les Goulots" comes from «goulottes» (waterfalls) of mountain streams.

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 and 50% of one-year barrels. Complete malolactic fermentation. Bottling after a soft filtration, depending on the vintage, and sulfites reduced to the minimum.

Tasting notes

Color: Ruby red

Aromas: Notes of menthol and small wild berries, with fresh undertones

Taste: Elegant wooden notes of liquorice, well structured, rich and generous.

Food pairing

Red meats - meat in sauce - soft cheese (Brillat Savarin, goat cheese)

Serving temperature

16°C - 61°F

*A Climat reflecting well the vintage
impact*



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