



1678 - BOURGOGNE
CHÂTEAU DE LABORDE

Gevrey-Chambertin Aux Etefois

Volume & Concentration

The Vineyard

Annual Production: 1300 bottles

Grape Variety: Pinot Noir

Soil type: Clay and chalk

Average age of the vines: 35 years

Location: This parcel of village appellation touches directly the Grand Cru "Griottes-Chambertin", with vines facing directly east. This climat is located along the D974 road, which is also a former Roman Road. «Etefois» comes from the latin word «Attegiola», which used to mean «a hut» or «a lodge». On the côte de Nuits there are other climats whose names come from the same Latin word («Aux Athées» in Nuits Saint Georges or «Les Athets» in Chambolle Musigny). It is believed that these parcels used to be place where travellers could rest along the Roman road.

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. 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: Aromas of thyme, saffron, turmeric with undertones of dark chocolate

Taste: Lots of volume in the mouth, this wine is rich generous. Beautiful concentration and nice long finish.

Food pairing

Lamb - Meats in sauce like Bœuf Bourguignon or Coq au Vin

Serving temperature

16°C - 61°F

An open door to Grands Crus: the warm side of Gevrey-Chambertin



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