



1678 - BOURGOGNE
CHÂTEAU DE LABORDE

Gevrey-Chambertin Vieilles Vignes

Elegance & Power

The Vineyard

Annual Production: 4000 - 6000 bottles

Grape Variety: Pinot Noir

Soil type: Clay and chalk

Average age of the vines: 40 years

Location: The vines are located in Gevrey-Chambertin, with parcels on the East and South sides of the village.

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: Ruby red with purple hints

Aromas: When young, elegant notes of cranberries and black fruits, floral with a dominance of violet aromas, followed by hints of elegant, dry rose petal perfume. With age, even more complex tones of liquorice and undergrowth will develop elegantly.

Taste: The wine delivers what is expected from a Gevrey Chambertin: velvety touch on the mouth over a well defined and firm structure. The elegance of the tannins guide the tasting experience to complexity and multiple layers of tasting.

Food pairing

Rib steal - duck - cheeses

Serving temperature

16°C - 61°F

An Iron fist in a velvet glove



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