



1678 - BOURGOGNE

CHÂTEAU DE LABORDE

Gevrey-Chambertin Billard

Fruity & Smooth

The Vineyard

Annual Production: 2000 bottles

Grape Variety: Pinot Noir

Soil type: Deep clay-limestone, stony

Average age of the vines: 45 years

Location: Located at the northern limit of Gevrey-Chambertin, close to La Justice. At the border of an alluvial fan, the soil shows many stones, making it a particularly well-drained terroir with an early maturity.

Winemaking

The grapes are hand-picked and destemmed after sorting, with a small percentage of whole bunches added to the vat.

Pre-fermentation maceration (12°C) for 5 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

18 months in oak barrels, 30% new oak. Bottling without filtration, and added sulfites reduced to the minimum.

Tasting notes

Color: Deep ruby red

Aromas: Strawberries and ripe cherry, with a hint of soft spices

Taste: This wine will charms you with its soft and round tannins, the mouth is ample, fruity and delicate, with a nice spicy finish.

Food pairing

Red meats, roast chicken, soft cheeses

Serving temperature

16°C - 61°F

*The delicate side of
Gevrey-Chambertin*



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