



1678 - BOURGOGNE
CHÂTEAU DE LABORDE

The Vineyard

Annual Production: 2000 bottles

Grape Variety: Chardonnay

Soil type: stony soil, marly subsoil

Location: A blend with a majority of grapes from “Comme dessus” (just above 1er Crus) and other plots.

Winemaking

Traditional winemaking. The grapes are hand-harvested, then directly pressed and put to settle for 24 hours. Fermentation and ageing directly in barrels.

Ageing

12 months in oak barrels, approximately 30% new oak. Moderate batonnage during ageing, complete malolactif fermentation.

Santenay (white)

Fruity & Round

Tasting notes

Color: Bright pale gold colour

Aromas: A hint of citrus fruit on the nose, followed by elegant and discreet undertones of vanilla

Taste: Nice attack on the palate, the mid-mouth is rounder with notes of hazelnuts and a mineral finish.

Food pairing

Fish - Shellfish - Goat cheese

Serving temperature

10°C - 50°F

*An elegant Chardonnay from
Côte de Beaune*



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