



1678 - BOURGOGNE

CHÂTEAU DE LABORDE

Bourgogne Chardonnay Cuvée H

Round and Lively

The Vineyard

Annual Production: 10000 bottles

Grape Variety: Chardonnay

Location:

This original Cuvée is made from a blend of two areas: Maconnais and Chablis, in equal parts. We get both the richness and generosity from the South, while the North keeps the freshness and beautiful tension in the wine. A perfect match!

Winemaking

The grapes are hand-picked and pressed.

The musts from both areas are blended in stainless steel tank for the alcoholic fermentation.

Ageing

80% in stainless steel tank

20% of new oak from the Vosges for more aromatic complexity

Tasting notes

Color: Bright pale gold color

Aromas: Stone fruit and grapefruit aromas, with a hint of white flowers.

Taste: A lovely Bourgogne with a beautiful attack, followed by an ample and fruit-driven mouth, ending with a mineral undertone.

Food pairing

As an aperitif, with shellfish, poultry in cream sauce, goat cheese.

Serving temperature

10-12°C - 51-53°F

*When north Burgundy meets
south Burgundy !*



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