



1678 - BOURGOGNE
CHÂTEAU DE LABORDE

Bourgogne Côte d'Or

Pleasure and Fruitiness

The Vineyard

Annual Production: 5000 bottles

Grape Variety: Pinot Noir

Soil type: Clay limestone

Average age of the vines: 30 years

Location: A blend of several plots, with a majority coming from the climat "Peuraine" in Santenay.

Winemaking

The grapes are hand-picked and 100% destemmed after sorting. Pre-fermentation maceration (12°C) for 5 days. Fermentation in temperature-controlled vat with punching of the cap, only during the beginning of fermentation. Warm post-fermentation maceration before the wine is put in barrels.

Ageing

Ageing in oak barrels for 14 to 16 months, 25% new oak. Complete malolactic fermentation. Bottling after a soft filtration, and sulfites reduced to the minimum.

Tasting notes

Color: Deep ruby red

Aromas: Aromas of red fruits (cherry) and a touch of soft spices.

Taste: The tanins are smooth and elegant, the mouth is round and shows a good deepness.

Food pairing

Red meats - duck - stews - light spicy dishes

Serving temperature

15° C - 60°F

*A juicy and generous Pinot, for
immediate pleasure*



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