



1678 - BOURGOGNE

CHÂTEAU DE LABORDE

Marsannay - Champs Perdrix

On the Road to Premier Cru

The Vineyard

Annual Production: 600 bottles (0.08ha)

Grape Variety: Chardonnay

Soil type: Limestone-rich soil characterized by massive, fragmented blocks

Average age of the vines: Young vines planted in 2020

Location: Hill of Marsannay at the border with Fixin.

Winemaking

Manual harvest. Long pressing and traditional winemaking in barrels from Vosges.

Ageing

18 months in one-vintage old oak barrels.

Complete malolactic fermentation. Bottling with limited use of SO₂.

Tasting notes

Color: Bright golden color.

Aromas: A high-frequency nose of citrus zest (lemon, grapefruit) and floral notes of hawthorn.

Taste: The attack is sharp and chiseled. Very aromatic and a lot of energy, supported by complexity and good length.

Food pairing

Scallops - Oysters - Veal in cream sauce - Comté cheese

Serving temperature

12°C - 54°F



CHÂTEAU DE LABORDE



MARSANNAY

"CHAMPS PERDRIX"

2024

Hervé Kerlann

*Pure energy in the bottle, rooted
in limestone*

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