



1678 - BOURGOGNE

CHÂTEAU DE LABORDE

Pommard

Power and Finesse

The Vineyard

Annual Production: 900-1200 bottles (0.15ha)

Grape Variety: Pinot Noir

Soil type: Clay and iron limestone

Average age of the vines: 40 years and 60 years

Location: A well located plot with full south exposure.

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 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 with moderate use of new oak. Complete malolactic fermentation. Bottling without filtration, very little use of SO₂.

Tasting notes

Color: Deep, dense garnet color with purple hints.

Aromas: Dominated by black cherry and wild plum, with a subtle hint of dark chocolate and iron-like minerality rounding out the nose.

Taste: The entry is supple and generous, filling the mouth with black cherry and plum. The mid-palate reveals the classic Pommard grip, but the tannins are tightly knit and velvety. It possesses a lovely salinity on the finish that keeps the richness in check.

Food pairing

Roasted lamb - Tuna steak - Beef Bourguignon

Serving temperature

15°C - 59°F



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POMMARD

2024

Hervé Kerlann

*Rediscover Pommard through
elegance and refinement*