



1678 - BOURGOGNE

CHÂTEAU DE LABORDE

Savigny-les-Beaune 1er Cru les Lavieres

Powerful and Charming

The Vineyard

Annual Production: 600 bottles

Grape Variety: Pinot Noir

Soil type: Gravel on limestone

Average age of the vines: 45 years

Location: An extension of the hillside of Corton and Ile des Vergelesses slope, marking the first terroir of Savigny-les-Beaune.

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, 30% new oak. Complete malolactic fermentation. Bottling without filtration, very little use of SO₂.

Tasting notes

Color: A deep, luminous ruby red.

Aromas: The nose is an explosion of ripe fruit and sophistication: black cherry followed by more complex layers of liquorice, and a hint of dark violets that keeps the power feeling fresh.

Taste: Voluptuous and fleshy, coating the palate with velvety fruit. The tannins are ripe and polished with a long finish of spices and a savory mineral grip.

Food pairing

Roast duck - Wild game - Beef rib - Characterful Burgundy cheeses like Cîteaux

Serving temperature

15°C - 59°F



CHÂTEAU DE LABORDE



SAVIGNY-LES-BEAUNE

1^{ER} CRU "LES LAVIERES"

2024

Hervé Kerlann

A real surprise - powerful and generous. Happiness in bottle!