



1678 - BOURGOGNE
CHÂTEAU DE LABORDE

Gevrey-Chambertin "Vieilles Vignes"

Annual production 6 000 bottles

Grape Variety Pinot Noir

Soil Clayey and chalky

Average Vine Age 40 years

The vines are located in Gevrey-Chambertin, with parcels on the East and South sides of the village.

The grapes are hand-picked and 100% destemmed after sorting. Pre-fermentation maceration (12°C) for 3 days. Fermentation in open vats during 7 days, temperature controlled with pumping-over and punching of the cap twice a day. After devatting, a cold settling is done during 4 days at 15°C.

Free-run wine and press wine are aged separately 18 months in oak barrels, 30% new oak. Complete malolactic fermentation. Bottling without filtration.

Aromas When young, elegant notes of cranberries and black fruits, floral with a dominance of violet aromas, followed by hints of elegant, dry rose petal perfume. With age, even more complex tones of liquorice and undergrowth will develop elegantly.

Taste: The wine delivers what is expected from a Gevrey Chambertin: velvety touch on the mouth over a well defined and firm structure. The elegance of the tannins guide the tasting experience to complexity and multiple layers of tasting.

Food Matching Sirloin steak - duck - cheeses



