



1678 - BOURGOGNE
CHÂTEAU DE LABORDE

Bourgogne Pinot Noir

Annual production 6 000 bottles

Grape Variety Pinot Noir

Soil Clayey and chalky

Average Vine Age 30 years

A blend of several plots from
Mercurey and Côte d'Or

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.

Color Raspberry red

Aromas A nose of small red fruits,
especially freshly handpicked
strawberries

Taste The wine has a tender texture,
nice acidity with a round finish.

Food Matching Grilled vegetables -
poulties - veal - fish

