



1678 - BOURGOGNE
CHÂTEAU DE LABORDE

Bourgogne Pinot Noir Cuvée H

Silky & Balanced

The Vineyard

Annual Production: 9500 bottles

Grape Variety: Pinot Noir

Soil type: Clay and chalk

Average age of the vines: 45 years

Location: The majority of the grapes come from the village of Santenay.

Winemaking

The grapes are hand-picked and 100% destemmed after sorting. Pre-fermentation maceration (12°C) for 3 days. Fermentation in temperature controlled vats with pumping-over and punching of the cap twice a day at the beginning.

Ageing

Free-run wine and press wine are aged separately, in oak barrels (30% new oak). Complete malolactic fermentation. Bottling is made after a very light filtration, with a minimal amount of sulfites.

Tasting notes

Color: Cherry red

Aromas: Black cherry, Sarawak pepper notes and smooth oriental spices

Taste: A lovely Bourgogne with a silky texture, a well-structured matter and a good balance between acidity and tannins.

Food pairing

Grilled meats - Beijing duck - Cheese

Serving temperature

14°C - 57°F

One of our best-seller!



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