



1678 - BOURGOGNE
CHÂTEAU DE LABORDE

Gevrey-Chambertin 1er Cru Les Corbeaux

Rich & Opulent

The Vineyard

Annual Production: 700 - 1100 bottles

Grape Variety: Pinot Noir

Soil type: Clay and chalk

Average age of the vines: 60 years

Location: The vines are located just next to the Grand Cru Mazis-Chambertin and face directly East. This is the last plot on the North in the continuity of the 9 Grands Crus. On the opposite of what a French native could think, this name has no relation to the French word «corbeaux» which means «crows». The name of the Climat «les Corbeaux» comes from the Latin word «curvus», meaning «a curve» and referring to the topography of this parcel. This word became «corbe» in ancient French and «corbeau».

Winemaking

The grapes are hand-picked and 100% destemmed after sorting. Pre-fermentation maceration (12°C) for 3 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

Free-run wine and press wine are aged separately 12 months in oak barrels, 50% new oak. Complete malolactic fermentation. Bottling after a soft filtration, depending on the vintage, and sulfites reduced to the minimum.

Tasting notes

Color: Intense ruby red

Aromas: Nice notes of fresh berries, thyme and soft spices, slight aromas of roasted cocoa

Taste: The attack is opulent and wraps up the palate. Very wide and generous, the mouthwatering finish will make you want to open a new bottle.

Food pairing

Prime rib - meat in sauce - duck

Serving temperature

16°C - 61°F

*Already a step into the road of
Grands Crus*



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