



**1678 - BOURGOGNE**  
**CHÂTEAU DE LABORDE**

# Bourgogne Pinot Noir 2019

*Fruity & Silky*

## The Vineyard

**Annual Production:** 6000 bottles

**Grape Variety:** Pinot Noir

**Soil type:** Clay and chalk

**Average age of the vines:** 30 years

**Location:** A blend of several plots mainly located in Santenay, Côte d'Or.

## Winemaking

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.

## Ageing

12 months in oak barrels, 15% new. Malolactic fermentation in the barrels. Light filtration before bottling.

## Tasting notes

**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. Vintage 2019 is one of the greatest vintage of the past years, with a tremendous balance and fruitiness, and an immediate pleasure in the glass.

## Food pairing

Grilled vegetables - poultrys - veal - fish

## Serving temperature

14°C - 57°F

*An affordable Pinot Noir, a good entry-door to the great wines of Bourgogne*



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