



1678 - BOURGOGNE
CHÂTEAU DE LABORDE

Chambolle-Musigny

Fragrance & Elegance

The Vineyard

Annual Production: 1500 bottles

Grape Variety: Pinot Noir

Soil type: Clay and chalk

Average age of the vines: 40 years

Location: Vines are located on plots from different parts of the village in order to offer a true blend of Chambolle Musigny. The main plot is “Bas Doix” (under 1er Cru “Haut Doix”) and the others are “Aux Echanges” (touching 1er Cru) , “Les Fremières” & “Les Jutruots” (top of the hill).

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 previously used for one vintage to avoid too much new oak influence and enable breathing. Complete malolactic fermentation. Bottling after a soft filtration, very little use of SO2.

Tasting notes

Color: Bright ruby robe with purple highlights

Aromas: Violet and small red fruits (raspberry, strawberry), dry roses petals

Taste: Rich, bursting with complex aromas, elegant and fleshy at the same time. Its structure is well balanced, this wine has a great ageing potential.

Food pairing

Feathered game in sauce - grilled lamb - roast veal - cheese (soft and/or creamy like Brillat-savarin, Cîteaux, Vacherin ou Chaource)

Serving temperature

14°C - 57°F

*A synthesis of the Chambolle-
Musigny Terroir*



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