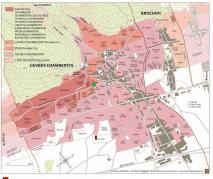
MyWineShare - Changing how we buy, experience and learn about wine

Technical Sheet

Chateau de Laborde - Bourgogne Côte d'Or Pinot Noir - Au Prunier - 2023

Your Vineyard, Localization:





Your vineyard is located in a single vineyard in Au Prunier, just outside the village border in Gevrey-Chambertin. Gevrey-Chambertin is world famous for its many fantastic Grand Cru vineyards e.g. Chambertin Grand Cru and Clos de Béze Grand Cru, which you can find a short walk (about 1 km) east of your vineyard.

Your Bourgogne Cote d'Or Pinot Noir - Au Prunier

Description:

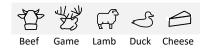
Intense ruby red colour.

Aroma of small black fruits and wild strawberries, with a hint of spices.

Beautiful structure, with soft tannins supporting a bursting fruity finish.

100% Pinot Noir.

Food Pairing - Examples:



Time Plan - 2023 Vintage:

Dormancy, Pruning Jan - Mar 2023 **Bud Burst** Late Apr 2023 **Flowering** Early June 2023 May - Sep 2023 **Grape Growing** Harvest, Crushing Sep 2023 1st Fermentation Sep - Oct 2023 Racking, Malolactic Fermentation, Aging in Barrels, Tanks Nov 23 - Dec 24 Bottling Jan - Mar 25 **Bottle Aging** Mar 25 - Apr 26 Transport, delivery Apr 2026 -

Delivery: Apr 2026

You can follow the 2026 growing season in the vineyard. An older vintage (2023) will be delivered in April 2026.

App Access:



In the app you will get to know your wine and your wine maker. You can also follow the grape growing and wine making process of your wine. Access to the app will be provided shortly after order confirmation.

Winery:



CHÂTEAU DE LABORDE

Price, Terms:

1. Quantity: 6 bottles 2. Vintage: 2023

Delivery: To the local VP Price: 2580 NOK in total (430,- per bottle)

5. Payment schedule: - 100% at delivery (Apr 2026).

Follow us on:

6. In Norway, the wine can be picked up the

local VP shop as a "spesialbestilling".

Linked in

For more information, see: www.MyWineShare.com

Or contact: ah@MyWineShare.com

