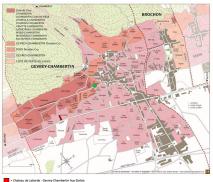
MyWineShare - Changing how we buy, experience and learn about wine

Technical Sheet Chateau de Laborde - Gevrey-Chambertin - Aux Etelois - 2023

Your Vineyard, Localization:





Your vineyard is a single vineyard located in Aux Etelois, directly touching the Grand Cru "Griotte-Chambertin" in Gevrey-Chambertin. Gevrey-Chambertin is world famous for its many fantastic Grand Cru vineyards e.g. Chambertin Grand Cru, Clos de Béze Grand Cru, Griotte-Chambertin.

Your Gevrey-Chambertin Aux Etelois

Description:

Bright ruby red colour.

Aroma of black cherries, dark berries / fruit. Some spices, with undertones of dark chocolate.

Lots of volume. Generous. Beautiful concentration. Nice and long finish.

100% Pinot Noir.

Food Pairing - Examples:









Beef Game Lamb Duck Cheese

Time Plan - 2026 Season:

Dormancy, Pruning Jan - Mar 2026 **Bud Burst** Late Apr 2026 **Flowering** Early June 2026 **Grape Growing** May - Sep 2026 Harvest, Crushing Sep 2026 1st Fermentation Sep - Oct 2026 Racking, Malolactic Fermentation, Aging in Barrels, Tanks Oct 2026 - Jun 2028 Bottling Jun 2028

Bottle Aging Jun 2028 -

Delivery: Apr 2026

You may follow the 2026 growing season in the vineyard. An older vintage (2023) will be delivered in Apr 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:

Quantity: 6 bottles
Vintage: 2023

Delivery: To the local VP
Price: 4770 NOK in total (795,- 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".

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For more information, see: www.MyWineShare.com

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