



1678 - BOURGOGNE

HERVÉ KERLANN

## Blanc de Pinot Noir

*Wild & wide*

### The Vineyard

**Annual production** 900 – 3 000 bottles

**Grape variety** Pinot Noir

**Soil** clayey and marly

**Average Vine Age** 25 years

**Location** Vines face directly South. They have been planted in Chateau de Laborde with the same clone as Pommard 1er Cru Clos des Epenots.

### Winemaking

Early Harvest to preserve the freshness. Hand Harvest with small cases. Champagne style gentle pressing by different levels of pressure to enable a free-run juice extraction and obtain a sweet and acidic juice. Cold settling. Half of the cuvée is fermented in tank for the freshness and tension and half in old oak barrels to bring a rich aromatic complexity.

**Ageing** 8 months : half in stainless steel tank and half in old barrels. Complete malolactic fermentation.

Bottling is done after a soft filtration.

### Tasting note

**Color** Bright light yellow **Aromas** Notes of white peach and citrus **Taste** Fresh and energetic mouth. This white wine has a surprising texture for a wine made of 100 % Pinot Noir.

**Food matching** Aperitif - meat pies - poultry

**Serving Temperature** 12°

*A wild wine to tame!*

