



1678 - BOURGOGNE

HERVÉ KERLANN

Rosé de Blanc

Pioneer & unique

The Vineyard

Annual production 2 500 bottles

Grape Variety 85% Aligoté old vines,
25% Pinot Noir

Average Vine Age Aligoté 60 years, Pinot Noir 25
years

Situation Vines of Aligoté are located just below
Puligny Montrachet in Corcelles-les-Arts and Pinot
Noir from Château de Laborde

Winemaking

This new addition in our domaine production has been inspired by our bubbly neighbors. Grapes of Aligoté undergo a Champagne style gentle pressing by different levels of pressure to enable a free-run juice extraction and obtain a sweet and acidic juice. In addition, we carry out a bled of Pinot Noir (saignée) in another stainless steel tank regulated at cool temperature. Then, we adapt the quantity of Pinot Noir bled to blend with Aligoté juice to obtain this unique salmony colour!

Traditionnal Rosé fermentation of the must in stainless steel tank with controlled temperature.

Tasting Note

Color Lovely salmony colour **Nose** Wild strawberry and pink grapefruit notes **Taste** Dry and fresh wine with a good structure. A rosé to enjoy with a meal around the barbecue!

Food matching grilled meat – mixed salads

Serving Temperature 9 – 10 °

*The surprising association of
Pinot Noir and Aligoté*

