



1678 - BOURGOGNE

HERVÉ KERLANN

Sparkling Pinot Noir

Fizzy & Fruity

The Vineyard

Annual production 2 600 bottles

Grape variety Pinot Noir

Situation Vines are located at the Château de Laborde

Winemaking

Fermentation in tanks for 8 months at Château de Laborde. No second fermentation. Wine is then transferred in a pressured tank for a CO₂ injection (realized by a gasification specialist), as well as a sugar addition and followed by little use of SO₂. The “Sparkling Pinot Noir” will rest for a week in tank before bottling

Tasting Note

Color Red cherry **Nose** Wild strawberry picked during an early morning of June **Taste** This fizzy more than sparkling wine gives a unique experience: it is like biting in a fresh strawberry with a nice sweet juice that overflows your mouth.

Food Matching Aperitif and dessert of red fruits or chocolate

Serving Temperature 6 - 8 °

*Tickling the tongue and waking up
the palate*

