



**1678 - BOURGOGNE**  
**CHÂTEAU DE LABORDE**

# Blanc de Pinot Noir

*Unique & Wild*

## The Vineyard

**Annual Production:** 2000 - 3000 bottles

**Grape Variety:** Pinot Noir

**Soil type:** Clay & marl

**Average age of the vines:** 25 years

**Location:** The 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.

## Ageing

8 months of ageing, 75% in stainless steel tank, 25% in new oak barrels, with complete malolactic fermentation.

## Tasting notes

**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. The 25% new oak ageing imparts an impressive aromatic complexity and a great finish to the wine.

## Food pairing

Aperitif - meat pies - poultry - oysters

## Serving temperature

10°C - 50°F



*A wild wine to tame!*

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