



1678 - BOURGOGNE

CHÂTEAU DE LABORDE

# Rosé de Blanc

*Pioneer & Unique*

## The Vineyard

**Annual Production:** 2500 bottles

**Grape Variety:** 85% Pinot Noir - 15 % Aligoté old vines

**Soil type:** clay & limestone

**Average age of the vines:** Aligoté 60 years, Pinot Noir 25 years

**Location:** The vines of Aligoté are located just below Puligny-Montrachet in Corcelles-les-Arts and Pinot Noir from Château de Laborde

## Winemaking

This particular wine in the production of our domaine has been inspired by our Blanc de Pinot Noir and our bubbly neighbours of Champagne. The 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! Traditional Rosé fermentation of the must in stainless steel tank with controlled temperature.

## Ageing

The wine is aged for a short time on its lees before we proceed to the soutirage (racking of the wine). Fermentation malolactic complete. Bottling is done early during the first Spring after the harvest, to keep the incredible freshness and fruitiness of this original wine.

## Tasting notes

**Color:** Beautiful light salmon colour

**Aromas:** Fresh and fruity, notes of strawberries and exotic fruits

**Taste:** A dry rosé, well-balanced with a nice tension in the mouth and mineral aftertaste.

## Food pairing

Grilled meats - barbecues - Caesar salad

## Serving temperature

10°C - 50°F

*The surprising association of Pinot  
Noir and Aligoté*



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