



1678 - BOURGOGNE
CHÂTEAU DE LABORDE

Blanc de Pinot Noir 2018

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 mois of ageing in oak barrel, 25% new oak, 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.

Vintage 2018 shows a beautiful acidity supported by elegant aromas of yellow fruit, pineapple and minerality on the finish

Food pairing

Aperitif - meat pies - poultry - oysters

Serving temperature

10°C - 50°F

A wild wine to tame!



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