

## DOMAINE LABBE Rosé

### Vintage: 2015

1. Surface area of vine : 0,20 ha
2. Specificities of the vintage for this cuvée: very aromatic and fruity
3. Age of vines : 7 years
4. Exposition : south east
5. Soil : mixture of clay and chalk
6. Altitude : 265m
7. Blend: Pinot noir/Mondeuse

### Vinification:

8. Maceration: Yes
9. Length of macération in days: 12 hours because it's wine made from a saignée
10. Fermentation vessel: floating top
11. Type of cuve/container for aging :idem
12. Length of alcohol fermentation in days: 12 days
13. Temperature control during fermentation: Yes, Mondeuse is 16-18°C, and Pinot noir is 20-22°C
14. Type of the tank for aging (choice): Stainless
15. Length of aging: 3 months
16. Filtration: Yes (diatomite)
17. Fining : Yes (Bentonite)
18. Average production (in bottles) per vintage : 2000 bottles