

GRAFT
WINE COMPANY

BRUME ROSÉ / CHÂTEAU LABALLE / 2021 / SOUTHWEST / FRANCE

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PRODUCER

A family-owned winery established in 1820, and located in the heartland of Gascony. Things began with Jean Dominique Laudet, a former spice merchant in the French Antilles who decided to return home and begin producing Armagnac. The family continued Armagnac production until 1970, when Noël Laudet, former steward of Château Beychevelle decided to diversify and begin the production of dry white wines. Since 2007, Cyril, 8th generation, runs the vineyard. He has expanded the wine range offering now a complete range of white, rosé, red and sweet white wines along with new style of armagnacs.



VITICULTURE + VINIFICATION

Clay loam deposits on gentle sunny slopes at the heart of Gascony will build the true identity of the Laballe wines. From this unique sedimentation, the soils, both sweet and acid, will make elegant and mineral wines. The fruit is destemmed before going through a period of colour extraction by skin maceration. Fermentation is done at cooler temperatures in stainless steel to preserve pure fruit aromas before being cold stabilised. Malolactic fermentation is not sought.

TASTING NOTE

Named after the light haze that hovers over the vineyard in the mornings, this rosé blend of estate grown fruit tries to achieve the same lightness. A thirst-quenching rosé with pink grapefruit, hints of blackcurrant and a lovely mineral backbone guiding through the palate. Serve it chilled, to consume as an aperitif and at the table. Goes well with summer cooking, grilled meats, tapas, salads, seafood.

FACTS + STATS

WINEMAKER	CYRIL & JULIE LAUDET
VARIETIES	60% CABERNET FRANC, 40% MERLOT
APPELLATION	SOUTHWEST
CLOSURE	SCREW TOP
ALCOHOL	11.5%
SUGAR	1.2 G/L
TOTAL ACIDITY	4 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	74 MG/L
CASE SIZE	6

