

AUXERROIS NATUUR BELGIAN OAK



Characteristics

Harvest year: 2018

Alcohol: 11%

Production run: 440 flessen

Available: from 01/10/2020

Description

The ageing in Belgian oak makes this wine unique. The oak from our forests leaves a subtle and fine note of wood and gives the wine a unique ageing potential. This rare wood supports the ripe fruity notes without overpowering them. It creates a perfect balance of tastes and it is even recommended to give this wine enough oxygen before drinking it. It is the most terroir-centric wine in Oud Conynsbergh Winery's range.

Food pairing: Pour out this wine into a chilled carafe and serve it with richer, earthy dishes such as asparagus with smoked salmon and mousseline sauce, slow-cooked free-range egg with pancetta or even forest mushroom ragout.

Technical data

Grape: 100% Pinot Auxerrois

Rootstock: Couderc

Soil: Sandy loam with a substrate of marine sand deposits with glauconite and fossils.

Vineyard: Mussenhoeve, tasting vineyard

Ageing potential: Drink now, until the end of 2024.

Ageing: 9 months in 500l Belgian oak barrels

PH: 3.69

TA: 4.7gr/l

SO² (free): 56mg/l

Fermentation: Natural fermentation in inox.

oud conynsbergh winery

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