

# CHARDONNAY



## Characteristics

**Harvest year:** 2018

**Alcohol:** 12.5%

**Production run:** 660 bottles

**Available:** sold out

## Description

A Chardonnay of spontaneous fermentation, classically vinified in new Burgundy casks, with minimal use of sulphites. An intense nose of ripe yellow fruit, combined with the typically buttery tone of wood-ripened Chardonnay.

**Food pairing:** Go for fish in sauce here, for example a classical Ghent chicken casserole with saltwater fish or grilled salmon with a classical hollandaise.

## Technical data

**Grape:** 100% Chardonnay

**Rootstock:** Couderc

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

**Vineyard:** Mussenhoeve, tasting vineyard

**Ageing potential:** Drink now.

**Élevage:** 10 months in barriques.

**PH:** 3.45

**TA:** 5.9gr/l

**SO<sup>2</sup> (free):** 6mg/l

**Fermentation:** Natural fermentation in new French oak barriques (228l).

## OULD CONYNSBERGH WINERY

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