

# PINOT NOIR



## Characteristics

**Harvest year:** 2018

**Alcohol:** 12.5%

**Production run:** 1,900 bottles

**Available:** from 20/06/2020

## Description

An example of a young Belgian Pinot Noir, with an emphasis on fruitiness and immediate drinking potential. The nose carries small, ripe forest fruits and a typical Pinot tone. Light, soft bouquet in the mouth with ripe tannins and fresh, fruity notes. Smooth aftertaste. Best served at 15-16°C for optimum enjoyment of the wine's elegance.

**Food pairing:** Ideal partner for light game and poultry dishes, such as quail salad, pheasant with chicory, grilled spring chicken with mushrooms and even fish in red wine sauce or grilled tuna.

## Technical data

**Grape:** 100% Pinot Noir

**Rootstock:** Couderc

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

**Vineyard:** Melkkuip

**Ageing potential:** Drink now and until the end of 2021.

**Élevage:** 9 months' wood lagering in French oak barriques (228l).

**PH:** 3.86

**TA:** 4gr/l

**SO<sup>2</sup> (free):** 20mg/l

**Fermentation:** 14 days' maceration, fermented in inox using cultured yeasts.

## oud conynsbergh winery

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