

PINOT NOIR CUVÉE NATOUR



Characteristics

Harvest year: 2018

Alcohol: 12.5%

Production run: 700 bottles

Available: from 20/09/2020

Description

The freshness of the Pinot Noir is clearly expressed in this wine. The wood ripening lends support to the wine without being overbearing. Reserved at first, this Pinot Noir gives a bouquet of fruity smells when swirled, combined with the Pinot Noir's typical earthy tones. A powerful bouquet in the mouth with soft tannins and a well-balanced aftertaste. A wine that will only gain in complexity with a little ageing.

Food pairing: Besides game stews and dove "Clamart", this wine is also a perfect fit for a Belgian classic like rabbit with plums.

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, until the end of 2023.

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

PH: 3.84

TA: 4.1gr/l

SO² (free): 22mg/l

Fermentation: macerated and fermented in inox cuve using cultured yeasts (18 days).

oud conynsbergh winery

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