

CHARDONNAY



Characteristics

Harvest year: 2020

Alcohol: 12%

Production: 3750 bottles

Available: October 2021

Description

A chardonnay, traditionally vinified in wood, with natural yeasts. An intense nose of ripe yellow fruit, combined with the typical buttery note of wood-ripened chardonnay. The use of 500l barrels limits the wood influence and gives elegance and balance to the wine.

Foodpairing: Go for fish in a sauce, for example a classic Ghent waterzooi with freshwater fish, or grilled salmon with a classic hollandaise sauce.

Technical data

Grape: 100 % chardonnay

Rootstock: Couderc

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

Vineyard: Mussenhoeve veld

Ageing potential: Now until the end of 2024.

PH: 3,72

TA: 5,4 gr/l

SO² (free): 35 mg/l

Fermentation: Natural fermentation in French oak.

Elevation: 10 months in barrels, with battonage, combination of new and used barrels

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