

AUXERROIS ACACIA



Characteristics

Harvest year: 2019

Alcohol: 11%

Production: 1750 bottles

Available: October 2021

Description

The unique use of acacia gives the auxerrois the chance to show its floral aromas. The combination of this hard wood with the auxerrois grape, gives complex and elegant aromas and also results in a rounded and softer aftertaste. We give our Auxerrois Acacia a longer maturation in the bottle before selling. This gives the grape and the wood the chance to grow together. This wine often needs a little more time in the glass to show its true potential.

Foodpairing: This wine is the perfect match for a dish that combines power and finesse, such as a grilled turbot with lemon butter, langoustine à la plancha with salsa verde or even mature cheeses with white mould.

Technical data

Grape: 100 % pinot auxerrois

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 2025

PH: 3,25

TA: 5,9 gr/l

SO² (free): 44 mg/l

Fermentation: Natural fermentation in acacia barrels

Elevation: 12 months in 500l acacia barrels

OULD CONYNSBERGH WINERY

Konijnenbergstraat 2, 2530 Boechout
☎ 03 435 98 70 ✉ info@oudconynsbergh.be
www.oudconynsbergh.be


OULD CONYNSBERGH