

# AUXERROIS BELGISCHE EIK



## Characteristics

**Harvest year:** 2019

**Alcohol:** 11%

**Production:** 600 bottles

**Available:** October 2021

## Description

The ageing of the auxerrois in Belgian oak makes this wine unique. The oak from our Ardennes provides a subtle and fine touch of wood and gives the wine a unique aging potential. This rare wood supports the ripe fruit notes and does not overpower them. It provides a perfect balance of taste and it is even advisable to give this wine sufficient oxygen before drinking.

**Foodpairing:** Pour this wine into a chilled carafe and serve with richer earthy dishes, such as asparagus with smoked salmon and mousseline sauce, slow-cooked farm eggs with pancetta or even forest mushroom ragout.

## 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:** 4,7 gr/l

**SO<sup>2</sup> (free):** 14 mg/l

**Fermentation:** Natural fermentation in Belgian oak

**Elevation:** 10 months in 500l barrels of Belgian oak

## OULD CONYNSBERGH WINERY

Konijnenbergstraat 2, 2530 Boechout

☎ 03 435 98 70 ✉ info@oudconynsbergh.be

[www.oudconynsbergh.be](http://www.oudconynsbergh.be)



OULD CONYNSBERGH