

AUXERROIS



Characteristics

Harvest year: 2018

Alcohol: 11%

Production run: 11,000 bottles

Available: from 20/06/2019

Description

This wine shows the light, mineral side of the Pinot Auxerrois. The nose carries intense aromas of ripe yellow fruit and citrus. On the palate, a pleasant, fresh and sour foretaste and a hint of minerality. Medium-length aftertaste with refreshing notes at the end.

Food pairing: As well as an ideal aperitif, this wine is the perfect companion to white asparagus, could in a salad or hot with some smoked salmon.

Technical data

Grape: 100% Pinot Auxerrois

Rootstock: Couderc

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

Vineyard: Mussenhoeve, Vremde

Ageing potential: Drink now.

Élevage: inox

PH: 3.25

TA: 5.9gr/l

SO² (free): 32mg/l

Fermentation: Fermented in inox cuve, using cultured yeasts.

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