

# AUXERROIS NATUUR BELGIAN OAK



## Characteristics

**Harvest year:** 2018

**Alcohol:** 11%

**Production run:** 440 flessen

**Available:** from 01/10/2020

## Description

The ageing in Belgian oak makes this wine unique. The oak from our forests leaves a subtle and fine note of wood and gives the wine a unique ageing potential. This rare wood supports the ripe fruity notes without overpowering them. It creates a perfect balance of tastes and it is even recommended to give this wine enough oxygen before drinking it. It is the most terroir-centric wine in Oud Conynsbergh Winery's range.

**Food pairing:** Pour out this wine into a chilled carafe and serve it with richer, earthy dishes such as asparagus with smoked salmon and mousseline sauce, slow-cooked free-range egg 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, tasting vineyard

**Ageing potential:** Drink now, until the end of 2024.

**Ageing:** 9 months in 500l Belgian oak barrels

**PH:** 3.69

**TA:** 4.7gr/l

**SO<sup>2</sup> (free):** 56mg/l

**Fermentation:** Natural fermentation in inox.

## OULD CONYNSBERGH WINERY

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