

# AUXERROIS CUVÉE NATUR



## Characteristics

**Harvest year:** 2018

**Alcohol:** 11%

**Production run:** 600 bottles

**Available:** September 2020

## Description

This wine's élevage on acacia wood gives the Auxerrois a rounder and softer aftertaste. The advantage of acacia is that it retains and even enhances this noble grape's own aromas. We only bring our Auxerrois Cuvée to market after long ageing in the bottle. This way, we give the grape and wood the chance to grow together. This is a powerful, well-balanced wine, with complex aromas of ripe yellow fruit, almond and lemongrass.

**Food pairing:** This wine suits a dish that combines power and finesse. This could be a grilled turbot with lemon butter, langoustine à la plancha with salsa verde or even ripe white-mould cheeses.

## 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:** Now until the end of 2024.

**Élevage:** 9 months in acacia wood casks (500l).

**PH:** 3.74

**TA:** 4.5gr/l

**SO<sup>2</sup> (free):** 38mg/l

**Fermentation:** natural fermentation in inox.

## oud conynsbergh winery

Konijnenbergstraat 2, 2530 Boechout

☎ +32 3 353 77 25 ✉ info@oudconynsbergh.be

www.oudconynsbergh.be

  
oud conynsbergh