

CHARDONNAY



Characteristics

Harvest year: 2018

Alcohol: 12.5%

Production run: 660 bottles

Available: sold out

Description

A Chardonnay of spontaneous fermentation, classically vinified in new Burgundy casks, with minimal use of sulphites. An intense nose of ripe yellow fruit, combined with the typically buttery tone of wood-ripened Chardonnay.

Food pairing: Go for fish in sauce here, for example a classical Ghent chicken casserole with saltwater fish or grilled salmon with a classical hollandaise.

Technical data

Grape: 100% Chardonnay

Rootstock: Couderc

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

Vineyard: Mussenhoeve, tasting vineyard

Ageing potential: Drink now.

Élevage: 10 months in barriques.

PH: 3.45

TA: 5.9gr/l

SO² (free): 6mg/l

Fermentation: Natural fermentation in new French oak barriques (228l).

oud conynsbergh winery

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