

PINOT NOIR



Characteristics

Harvest year: 2018

Alcohol: 12.5%

Production run: 1,900 bottles

Available: from 20/06/2020

Description

An example of a young Belgian Pinot Noir, with an emphasis on fruitiness and immediate drinking potential. The nose carries small, ripe forest fruits and a typical Pinot tone. Light, soft bouquet in the mouth with ripe tannins and fresh, fruity notes. Smooth aftertaste. Best served at 15-16°C for optimum enjoyment of the wine's elegance.

Food pairing: Ideal partner for light game and poultry dishes, such as quail salad, pheasant with chicory, grilled spring chicken with mushrooms and even fish in red wine sauce or grilled tuna.

Technical data

Grape: 100% Pinot Noir

Rootstock: Couderc

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

Vineyard: Melkkuip

Ageing potential: Drink now and until the end of 2021.

Élevage: 9 months' wood lagering in French oak barriques (228l).

PH: 3.86

TA: 4gr/l

SO² (free): 20mg/l

Fermentation: 14 days' maceration, fermented in inox using cultured yeasts.

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