

AUXERROIS CUVÉE



Characteristics

Harvest year: 2018

Alcohol: 11%

Production run: 6,400 bottles

Available: from 20/06/2019

Description

The élevage in large wooden casks gives this wine a more intense colour, smell and taste. The nose carries smoky, citrus (grapefruit) and floral aromas. A powerful taste with a clear tone of wood, balanced by fresh tartness. This wine matures with oxygen and will gain further complexity in the glass.

Food pairing: Serve this wine with fish in a white wine or hollandaise sauce. It is powerful enough to be able to handle most sauces.

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 2022.

Élevage: 9 months in French oak casks (500l).

PH: 3.2

TA: 6.2gr/l

SO² (free): 40mg/l

Fermentation: Fermented in inox cuve, using cultured yeasts.

oud conynsbergh winery

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