



Bacquaert Brut

Méthode Traditionnelle – Flemish Quality Sparkling Wine

Grape varieties: Chardonnay, Pinot Noir

Vintage: 2020 and more than 30% reservewine

Alcohol percentage: 12,5 %

ORIGIN

The name of this cuvée derives from the tradition that the Bacquaert family used to produce sparkling wines. Until a decade ago, Champagne Bacquaert was produced by Françoise Bacquaert. This tradition then continued on the wine estate Entre-Deux-Monts and this is how the Bacquaert Brut from Heuvelland was born.

VITICULTURE AND TERROIR

- soil: sand-loam with Diestian sand, ironstone, flint stones and gravel. Underneath this, well-drained layers of Ledian and Paniselian sand
- climate: cool temperate climate influenced by the North Sea
- sustainable viticulture: defoliation, green harvesting, 5 km of indigenous hedges and sowing flower seeds against natural predators, sowing grass seeds to prevent erosion, using compost

ECOLOGICAL FOOTPRINT

Minimizing the ecological footprint (Certificate Carbon Footprint by Ecolife in Leuven): solar panels, use of rainwater, wine boxes of recycled cardboard, use of light wine bottles, well-insulated buildings, reuse of chopped prunings, combination of several actions in the vineyard to minimize diesel consumption.

VINIFICATION

Méthode Traditionnelle and 30 months on laths, 30 % of reserve wine aged in French and American oak, 5-7 g dosage

TASTING NOTES

- Light yellow robe, brilliant with a low viscosity
- First a fine citrus note with riper stone fruit hints. Then the autolysis aromas support the complexity.
- Fresh sparkling wine which is supported by a fine lasting acidity
- Low dosage, aromas of vanilla and tropical fruit.

FOOD PAIRING

As an aperitif with appetizers as well as with cold and warm fish dishes. Serving temperature: 10° C.

PRIZES/MEDALS

- Gold Medal 'Best Belgian Wine' 2015, 2016, 2018, 2021
- Silver Medal 'Beste Belgian Wine' 2019
- 15/20 Revue Vin de France June 2014
- Silver Medal Concours 'Effervescents du Monde' '13, '14 & '17
- 89/100 Decanter World Wine Awards 2021
- Silver Medal Concours Mondial de Bruxelles '21
- Gold Medal Concours Mondial de Bruxelles '22