



**ENTRE  
DEUX  
MONTS**



# Wiscoutre – Blanc de Blancs

*Méthode Traditionnelle – Flemish Quality Sparkling Wine*

Grape varieties: Chardonnay, Auxerrois, Kerner

Vintage: 2019 and 15% reserve wine

Alcohol percentage: 12,5 %

## ORIGIN

“Wiscoutre” refers to the old Frankish name for the village of Westouter.

## 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, 15 months ‘on lees’, dosage 7-9g

## TASTING NOTES

Nice explosion in the glass while serving the wine. The fine bubbles form a persistent crown in the glass.

- colour: light yellow
- on the nose: open and pure with stone fruit, orange zest
- on the palate: fresh on the attack, we experience a wide structure, a pleasant explosion.

## FOOD PAIRING

Perfect as an aperitif. Serving temperature: 8° C.

## PRIZES/MEDALS

- Gold Medal - ‘Best Belgian Wine’ 2013, 2016 & 2017
- Silver Medal – Effervescents du Monde 2018
- Silver Medal – Best Belgian Wine 2020
- Gold Medal – Effervescents du Monde 2020
- Silver Medal – Concours Mondial de Bruxelles 2021
- 89/100 – Decanter World Wine Awards 2021