



ENTRE DEUX MONTS



Chardonnay

Grape varieties: Chardonnay

Vintage: 2020

Alcohol percentage: 12 %

Region: Heuvelland

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

- fermentation/aging: soft pressing with a pneumatic press, fermentation 15-16°C
- aging in French and American oak barrels for 12 months

TASTING NOTES

- Colour: light yellow and brilliant
- On the nose: pure, quite aromatic, aromas of riper stone fruit and citrus with a fine wood and floral hint
- On the palate: elegant, fine Chardonnay, with spiciness and dried fruit, fine acidity with a nod towards the cool climate, longer finish

FOOD PAIRING

Gastronomic wine with broad applicability. Pairs well with sauce for fish, lobster, white meat or poultry. Serving temperature: 10°C, serve in a large glass or decanter.