

# Quatre Cépages



Grape varieties: Chardonnay, Auxerrois, Pinot Noir, Meunier

Vintage: 2022

Alcohol percentage: 12 %

## 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,

## TASTING NOTES

- colour: light yellow with a green tinge, bright and brilliant
- on the nose: pure, mineral with fresh, exotic notes, white stone fruit and floral aromas
- on the palate: fresh, fruity and slightly exotic and fine acidity

## FOOD PAIRING

- Suggestion(s):  
As an aperitif or can be combined with Hennepot from Poperinge, salads, seafood, asparagus, tomato with grey shrimps, fried sole, ....
- Serving temperature: 10°C

## PRIZES/MEDALS

Gold Medal – Best Belgian Wine 2021

Silver Medal – Concours Mondial de Bruxelles 2022