



ENTRE DEUX MONTS



Molenberg Prestige

Grape varieties: Chardonnay, Pinot Gris

Vintage: 2022

Alcohol percentage: 12,5 %

Region: Heuvelland

ORIGIN

The Molenberg Prestige is made of a selection of our best and oldest vines, situated on the Molenberg. 'Molenberg' is what the Vidaigneberg was called, and lays next to the Zwarteberg.

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 on stainless steel tanks. 9 months of aging on French and Hungarian oak.

TASTING NOTES

Elegant and fine with a perfect balance between aromas of oak and fruit. Potential of aging.

FOODPAIRING

Gastronomic wine that goes well with sophisticated, culinary dishes.