

# Cuvée Jean

COLLECTION HÉRITAGE



ENTRE  
DEUX  
MONTs



*Méthode Traditionnelle – Vlaamse Mousserende Kwaliteitswijn*

Assemblage : 100% Chardonnay

Vintage: 2016 and 30% barrel-aged reserve wine

Alcohol: 12,5 %

## ORIGIN

With the Cuvée Jean, winemaker Martin pays tribute to his grandfather, who was also an avid wine and nature lover himself. It was in Jean's fields that Martin and father Yves planted the first vines of Entre-Deux-Monts in 2004. Sadly, Jean died in 2002, so he never got to walk among the vines of his grandson and godson.

## 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

Reserve wine aged for 12 months in 3-year-old French oak barrels.

Méthode Traditionnelle with at least 5 years sur lattes.

Dosage : 5 g/l (Extra Brut)

## TASTING NOTES

A wine with ripe aromas of tropical fruit, nuts and brioche, with the barrel aging supporting the complexity. On the palate, the Cuvée Jean is broad, rich and dry but soft at the same time. Combined with the long finish, this is a gastronomic bubble to serve with festive appetisers and fish dishes.

## PRODUCTION

The Cuvée Jean is a limited edition wine, with only 500 magnum bottles.