



# CUVÉE JEAN Technical fiche Collection Héritage

#### **GRAPE VARIETIES**

100% Chardonnay

### **VINTAGE**

# **ALCOHOL PERCENTAGE**

2016 and 30% barrel-aged reserve wine

12,5%

# **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)

# **PRODUCTION**

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

# **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.

#### **FOOD PAIRING**

Very gourmet sparkling wine due to long bottle aging and low dosage. Ideal for with festive appetisers, rich grilled or smoked fish dishes and refined entourage such as guinea fowl or partridge.





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# **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.

