



**ENTRE
DEUX
MONTs**



Wiscoutre – Blanc de Blancs

Méthode Traditionnelle – Flemish Quality Sparkling Wine

Grape varieties: Chardonnay, Auxerrois

Vintage: 2022 and 15% reserve wine

Alcohol percentage: 12,5 %

ORIGIN

“Wiscoutre” refers to the old Frankish name for the village of Westouter.

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

Méthode Traditionnelle, 15 months ‘on lees’, dosage 6-8 g

TASTING NOTES

Nice explosion in the glass while serving the wine. The fine bubbles form a persistent crown in the glass.

- colour: light yellow
- on the nose: open and pure with stone fruit, orange zest
- on the palate: fresh on the attack, we experience a wide structure, a pleasant explosion.

FOOD PAIRING

Perfect as an aperitif. Serving temperature: 8° C.

PRIZES/MEDALS

- Gold Medal - ‘Best Belgian Wine’ ‘13, ‘16, ‘17, ‘22
- Gold Medal – Effervescents du Monde ‘20, ‘23
- ‘Coup de cœur’ – Gault&Millau 2023
- Silver Medal – Effervescents du Monde 2018
- Silver Medal – Best Belgian Wine 2020
- Silver Medal – Concours Mondial de Bruxelles ‘21, ‘24
- 89/100 – Decanter World Wine Awards 2021