



**ENTRE
DEUX
MONTS**



Wiscoutre Rosé

Méthode Traditionnelle – Flemish Quality Sparkling Wine

Grape varieties: Chardonnay, Auxerrois, Acolon

Vintage: 2022

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

VINIFICATION

Méthode Traditionnelle and 15 months ‘sur lattes’
Rosé d’assemblage. 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: attractive rosé with a purple tinge
- on the nose: open and pure with an explosion of red fruit
- on the palate: fresh on the attack with much juicy fruit and a spicy touch

FOOD PAIRING

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

PRIZES/MEDALS

- Gold Medal – Best Belgian Wine 2018
- Silver Medal – Best Belgian Wine 2023
- Bronze Medal – Best Belgian Wine 2019
- Gold Medal – Concours Mondial de Bruxelles 2020