



ENTRE DEUX MONTs



Pinot La Douve

Grape varieties: Pinot Gris, Pinot Noir, Pinot Meunier

Vintage: 2023

Alcohol percentage: 12 %

Protected Designation of Origin: Belgian Wine

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/aging: soft pressing with a pneumatic press, fermentation 15-16°C,
- aging on fine lees in stainless steel tanks during five months, batonnage in stainless steel

TASTING NOTES

- colour: light yellow, bright & brilliant
- on the nose: pure, mineral and elegant, with aromas of apricot, peach, pear and yellow flowers
- on the palate: fresh, juicy fruit, fine acidity and nice length

FOOD PAIRING

- Suggestion(s):
 - Aperitif
 - Fresh salads, goat cheese
 - Fish dishes, poultry
- Serving temperature: 10°C

PRIZES/MEDALS

- Gold Medal – Concours Mondial de Bruxelles 2024
- Gold Medal - 'Best Belgian Wine' 2017 & 2018
- Bronze Medal – 'Best Belgian Wine' 2021
- 'Best Belgian White Wine' – Test Aankoop March 2014
- Third Best Belgian Wine 2013
- 16/20 Revue Vin de France