

# QUATRE CÉPAGES

STILL WINE

## TECHNICAL FICHE

'L'art de l'assemblage'... A successful blend of four different grapes.



↓  
MORE INFO

  
ENTRE  
DEUX  
MONTS



# QUATRE CÉPAGES Technical fiche

## GRAPE VARIETIES

Chardonnay, Pinot Auxerrois, Pinot Noir, Sauvignier Gris

## VINTAGE

2025

## ALCOHOL PERCENTAGE

12%

## TASTING NOTES

### COLOUR:

Light yellow with a green tinge, bright and brilliant

### ON THE NOSE:

Pure, mineral with fresh, exotic notes, white stone fruit and floral aromas

### ON THE PALATE:

Fresh, fruity and slightly exotic and fine acidity

## FOOD PAIRING

The Quatre Cépages is an accessible white wine, with a wide range of gastronomic possibilities. As an aperitif or with cold and lighter (hot) preparations. Think of dishes with seafood, white North Sea fish, asparagus, salads with tomato, fresh dishes with poultry, etc. In short, there are many possibilities. Try to work with flavours that are not too pronounced (cold or boiling / steaming / poaching) and sauces with sufficient acidity. For example: "Sole Ostendaise": poached sole rolls with leeks, white wine sauce, mussels and North Sea shrimps. Enjoy!

## PRIZES/MEDALS

- Gold Medal – Best Belgian Wine 2021
- Silver Medal – Best Belgian Wine 2023
- Silver Medal – Concours Mondial de Bruxelles 2022 & 2024



MORE INFO



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## VINIFICATION

Fermentation/aging: soft pressing with a pneumatic press.  
Fermentation 15-16°C

## 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.