



Eau devin

Grape varieties: Kerner, Pinot Noir

Vintage: 2016

Alcohol percentage: 18 %

Wine type: fortified wine

DESCRIPTION

Fortified wine made of Kerner must, Pinot Noir and eau de vie de vin or wine spirit. 'Eau devin' passes on the talents of a 'devin' or a fortune-teller.

VITICULTURE AND TERROIR

- soil: dry sand-loam with ironstone and flint
- climate: cool temperate climate influenced by the North Sea
- sustainable viticulture: defoliation, green harvesting, manual harvesting in October, 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

Kerner must fortified with wine alcohol, blended with pressed wine of Pinot Noir

TASTING NOTES

- colour: intense rosé with purple reflections
- on the nose: much fresh and cooked fruit with kirsch impressions
- on the palate: fortified wine with a playful structure, with spiciness and a touch of sweetness, longer finish

FOOD PAIRING

- Suggestion(s):
 - Aperitif, e.g.: in combination with tonic
 - Dessert based on fruit and with cheese
 - Digestif
- Serving temperature: 14 °C



Tip: cocktail with Eau devin

Build over ice cubes
15 ml Saint Germain
40 ml Eau devin
50 ml Ginger Ale (Fever-Tree)
Lemon zest