



**ENTRE
DEUX
MONTS**



2019

COLLECTION HÉRITAGE

Méthode Traditionnelle – Vlaamse Mousserende Kwaliteitswijn

Assembly : 50% Pinot Noir, 50% Chardonnay

Vintage: Millésimé of the challenging but exceptional year 2019

Alcohol: 12,5 %

ORIGIN

We celebrate our 20 years in 2024 with the launch of our new millésimé 2019, the third addition to the *Collection Héritage*. This is a wine that symbolises our dedication to craftsmanship and our ongoing commitment to quality! A mouth-filling gourmet or meal wine with more complexity thanks to longer bottle aging.

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

Expert selection of the best base wines from the oldest parcels. Then 48-month aging sur lattes according to the *méthode traditionnelle*. The 2019 is an extra brut with a low dosage of 5g/l.

DEGUSTATION

Visual: more intense color referring to the contribution of pinot noir

Nose: aromas of red fruits from Pinot Noir, and after swirling more fresh aromas from the Chardonnay such as grapefruit. The long bottle aging supports the complexity with brioche aromas.

Mouth: broad and rich structure with dried fruit and herby notes

Gastronomy: vinous and gourmet wine to be served with fine cuisine

AWARDS / MEDALS

- Gold Medal - Concours Mondial de Bruxelles 2024