

Wijngoed Monteberg 2018 Pinot Gris

- 0.75L





SHORT DESCRIPTION

White wine with a slightly more discreet character. Beautiful bright in the glass, soft aromas and a warm mouthfeel. The wine is best served at temperature of 10°C. Surprise your guests with this Belgian wine. Ideal for a fish dish, for example, with a creamy sauce.

Climate:

South facing slopes (some SW or SE). Protection in the north by woods. A short distance from the coast (temperate oceanic climate), favorably against frost.

Soil:

Sandy loam with white stones and large iron sandstone structures (natural drainage).

Vinification:

Pinot Gris 92% - 5% Chardonnay - Solaris 3%. Separate harvested and destemmed. Soft, gradual and controlled pneumatic pressing. Separate fermentation in stainless steel vats. Pinot Gris has also received a malolactic fermentation after the alcoholic fermentation. Once assembled, we apply a "passage au froid" to stabilize untill the flavors have become sufficiently homogeneous. Kieselguhr filtered and bottled.

WIJNGOED MONTEBERG

In 1996 Jean-Pierre Six created Wijngoed Monteberg. A site on the southern flank of the Monteberg (which is actually the other side of the famous Kemmelberg), 600 vines and a good dose of spice: these three ingredients formed the basis of what was a daring experiment on Heuvelland soil. However, Jean-Pierre soon got a taste for viticulture and continued to focus on his passion. "A project has to mature like a good wine!" said the winegrower, and the pioneering work thus became his life's work. From meritorious and sympathetic to craftsmanship and quality product. Over the years, gigantic steps have been taken to achieve a respectful wine estate. Jean-Pierre has meanwhile passed on the torch of Wijngoed Monteberg to a new generation. Edward and Katrien, who have been writing this authentic family story for years, are expanding their father's project with heart and soul. While Belgian viticulture was still a laughing stock 20 years ago, our sommeliers are finally discovering the potential of what is possible in our low countries... And it can only get better!