



l'intégrale
invincible
2019



ORGANIC SPARKLING
WHITE

GRAPE CONTENT	41% acadie blanc, 26% frontenac gris, 18% frontenac blanc, 13.5% st-pépin, 1% ES 10-18-30, 0.5% pinots
VINTAGE	it was there and it survived the impossible. The explosion of Sherbrooke's Centre de Valorisation des Aliments, on 23rd March 2022, is now an intrinsic part of this wine's life, as it is part of ours. It has been through the unimaginable and yet remains crisp and vibrant.
CERTIFICATION & APPELLATION	certified organic by Ecocert Canada
VINEYARD NOTES	located in the Appalachian Highlands, in Hatley Township, our vines are conscientiously grown in gravelly loam soil according to biodynamic principles, pruned in the double guyot method, and their grapes harvested manually.
WINERY NOTES	when brought in from the fields, the grapes are subject to a direct pressing. Cold fermentation, on indigenous yeast and in stainless steel vats, preserve the wine's freshness and fruity aroma. The forming of bubbles during the second fermentation takes place using neutral yeast from a Champagne biodynamic vineyard and organic beet sugar. Minimum of 30 months on lees. The wine is neither fined nor filtered.
WINEMAKING	traditional
DOSAGE	2 g/L (extra-brut)
TASTING NOTES	Light straw-yellow color with a hint of silver Enticing nose with notes of pear and autolytic accents, underscored by light floral accents. The vivacious palate shows golden apple, pear and yeasty aromatics. The natural acidity of the grapes brings together tension and aromatic precision. The fine bubbles fade slowly towards a mineral finish.
PAIRINGS & T°	seafood platter, scallops in a citrus sauce, ceviche, hard cheese, pan-fried foie gras serve at 10 °C. Suitable for vegans.

ALCOHOL
12%

RESIDUAL SUGAR
3 g/L

TOTAL ACIDITY
5,2 g/L

PH
3,2

SO2
<5 mg/l