

l'exception

2021

ORGANIC
SPARKLING
RED



GRAPE CONTENT	33% frontenac gris, 27% frontenac noir, 15% radisson, 13% marquette, 9% sabrevois, 4% frontenac blanc
VINTAGE	exceptional growing conditions in 2021 and the absence of fall frost have allowed grapes to reach a maturity level never before attained, not even in 2012. The challenge of this vintage was in the winery, finding the means to capture and concentrate the energy accumulated in the field.
CERTIFICATION	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. Grapes are harvested manually and a specific attention is put on physiological pruning of the vines in autumn.
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 18 months on lees. The wine is neither fined nor filtered.
WINEMAKING	traditional
DOSAGE	0 g/L (brut nature)
TASTING NOTES	when poured, the dense foam crowns the ruby hue of the wine. Fragrant and delicate, this wine releases aromas of hibiscus, violet, honeysuckle and raspberry. On the palate, this pleasant wine's acidity enhances the hibiscus and wild strawberry bouquet. The long finish is emphasized by a hint of lime zest bitterness.
PAIRINGS & T°	red meat with bordelaise sauce, peppery charcuterie, clafoutis, dark chocolate serve at 14 °C. Suitable for vegans.

ALCOHOL
12,5%

RESIDUAL SUGAR
1,6 g/L

TOTAL ACIDITY
5,3 g/L

PH
3,3

SO2
<5 mg/l