



canonique

2021
ORGANIC
SPARKLING
ROSÉ



GRAPE CONTENT	38,5% frontenac gris, 32% frontenac blanc, 2,5% st-pépin, 12,5% radisson, 7% sabrevois, 5,5% marquette, 1% frontenac noir, 1% acadie 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 & 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 15 months on lees. The wine is neither fined nor filtered.
WINEMAKING	traditional
DOSAGE	0 g/L (brut nature)
TASTING NOTES	the salmon-orange color is animated by a lively effervescence. On the nose, hints of red berries, particularly that of raspberries and cranberries, are fine and direct. In the mouth, the sharp and lively attack is sublimated by a full and creamy foam. The bubbles stay remarkably long in the mouth, with light fruity notes. The mineral finish ends with the bitterness of the cranberry.
PAIRINGS & T°	lobster roll, vegetarian pizza, creamy scallops, fine cheeses serve at 11 °C. Suitable for vegans.

ALCOHOL
13,3%

RESIDUAL SUGAR
4,1 g/L

TOTAL ACIDITY
4,9 g/L

PH
3,3

SO2
13 mg/l