



le blanc

2021

ORGANIC
SPARKLING
WHITE



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| GRAPE CONTENT | 31.5% frontenac blanc, 23.5% frontenac gris, 26% acadie blanc, 19% st-pépin |
| 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 & IGP Québec Wine |
| 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 | 4 g/L (brut) |
| TASTING NOTES | in the glass, the straw-yellow color reveals an abundance of bubbles. On the nose, fine exotic notes of starfruit and pomelo mingle with delicate yeasty aromas. In the mouth, the bubbles are lively, textured and fresh. In the glass, we taste starfruit, pear and white flowers. The mineral finish ends on a beautiful citrus note. |
| PAIRINGS & T° | aperitif, calamari, tempura, rich tapas, grilled white fish with a citrus sauce serve at 10 °C. Suitable for vegans. |

ALCOHOL
13,6%

RESIDUAL SUGAR
8,4 g/L

TOTAL ACIDITY
5,4 g/L

PH
2,9

SO2
18 mg/l