



parenthèse

2022
ORGANIC
SPARKLING
ROSÉ



GRAPE CONTENT	42% marquette, 25% frontenac noir, 19% acadie blanc, 14% frontenac blanc
VINTAGE	2022 was a fresh vintage. Maturity was reached nonetheless, and can be noticed by the pungency of the wine. This vintage, due to the cold season, is the incarnation of a nordic wine – 2022 was the perfect year to craft sparkling wines!
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 cordon royat method, and their grapes harvested manually.
WINERY NOTES	following the first alcoholic fermentation, the cold stabilisation and several rackings, our wine is bottled with neutral yeasts (sourced from a biodynamic Champagne vineyard) and with organic beet sugar, to initiate the second fermentation. No disgorging, no fining, no filtering.
WINEMAKING	refermentation on lees (Col Fondo style)
DOSAGE	0 g/L (brut nature)
TASTING NOTES	The deep ruby red color of this wine fits the nose : raspberry. In addition, juicy cherries, crisp cranberries and hibiscus will ticklish your nose. This mouthful of fresh fruits and flowers with its delicate bubbles will be a pleasure to drink.
PAIRINGS & T°	goat cheese, deli meats, dessert of fresh berries. serve at 10 °C. Suitable for vegans.

ALCOHOL
11,8%

RESIDUAL SUGAR
<1,2 g/L

TOTAL ACIDITY
5,4 g/L

PH
3,4

SO2
6,5 mg/l