



plus petit que

2022

ORGANIC
SPARKLING
WHITE



GRAPE CONTENT	43% acadie blanc, 30% frontenac blanc, 25% st-pépin, 2% viniferas
FORMAT	750 ml & 1.5 L
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 & 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	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	In the glass, the slightly cloudy straw yellow color glows with a silver sheen. Pineapple pineapple pineapple! The bouquet is filled with pineapple. Fresh pear, white flowers and yeast are also noticeable aromas. On the palate, its creamy bubbles will elevate its freshness.
PAIRINGS & T°	ideal aperitif candidate, calamari fritti, garden salad, pear-inspired sweet course. serve at 12-13 °C. Suitable for vegans.

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	PH	SO2
10%	<1,2 g/L	4,4 g/L	3,4	8,9 mg/L

Le Domaine Bergeville

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