



composition

2022

ORGANIC
SPARKLING
WHITE



GRAPE CONTENT	32 % acadie blanc, 26 % frontenac blanc, 23 % frontenac gris, 18 % st-pépin, 1 % viniferas
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. 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 15 months on lees. The wine is neither fined nor filtered.
WINEMAKING	traditional
DOSAGE	2 g/L (extra-brut)
TASTING NOTES	in the glass, the pale yellow color reveals very fine bubbles. The nose is very precise and delicate, perfumed with notes of pear and green apple. On the palate, the wine is salty and very mineral, giving it a long, lingering finish that calls for food rich in iodine.
PAIRINGS & T°	oysters, scallop ceviche with lemon, mussels, roasted cauliflower, warm goat cheese toast serve at 10 °C. Suitable for vegans.

ALCOHOL
11,7 %

RESIDUAL SUGAR
1,2 g/L

TOTAL ACIDITY
4,7 g/L

PH
3,8

SO2
10 mg/l