

l'intégrale

2021
ORGANIC
SPARKLING
WHITE



GRAPE CONTENT	48 % frontenac blanc, 31 % acadie blanc, 20 % st-pépin, 1 % frontenac gris
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. 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 30 months on lees. The wine is neither fined nor filtered.
WINEMAKING	traditional
DOSAGE	0 g/L (brut nature)
TASTING NOTES	in the glass, the pale yellow color has golden highlights. The nose infuses notes of honeydew melon, <i>brioche</i> and toasted hazelnuts. On the palate, the bubbles are ample and silky. They fade away gently, giving way to a long, airy, mineral finish.
PAIRINGS & T°	<i>spaghetti alle vongole</i> , roasted root vegetables, miso ramen, tuna tataki with soy sauce servir à 10 °C. Convient aux végétaliens

ALCOHOL
13.4 %

RESIDUAL SUGAR
2,7 g/L

TOTAL ACIDITY
4,7 g/L

PH
3,7

SO2
11 mg/l