



parenthèse

2023

ORGANIC
SPARKLING
ROSÉ



GRAPE CONTENT	32 % marquette, 30 % frontenac gris, 14 % frontenac noir, 13 % frontenac blanc, 11 % vidal
VINTAGE	the 2023 vintage was marked by several extreme events: a winter with little snow but a few very cold nights, several traumatic spring frosts (but minimal losses) and a very rainy summer. Fortunately, three unexpected weeks of sunny and dry weather before the harvest enabled us to harvest grapes of excellent quality.
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	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 ruby-red color has raspberry highlights. On the nose, notes of fresh red berries mingle with aromas of rhubarb and pomegranate. The palate is marked by the vivid acidity, typical of the Frontenac grape varieties, balanced by a creamy and silky texture thanks to the wine's lees.
PAIRINGS & T°	greek salad, <i>antipasti</i> , octopus salad, <i>terrines/pâtés</i> , fresh berry desserts serve at 10 °C. Suitable for vegans.

ALCOHOL
12,9%

RESIDUAL SUGAR
<1,2 g/L

TOTAL ACIDITY
3,4 g/L

PH
4,7

SO2
18 mg/l