

plus petit que

2023
ORGANIC
SPARKLING
WHITE



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| GRAPE CONTENT | 59 % acadie blanc, 29 % st-pépin, 11 % frontenac blanc, 1 % viniferas |
| FORMAT | 750 ml & 1.5 L |
| 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 & 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. 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 straw-yellow color is slightly cloudy. The expressive nose is dominated by notes of tropical fruit, popcorn and yeast. Acidity and bitterness on the palate balance very well this aromatic nose. The finish is dominated by a light, bright effervescence, and a creamy texture thanks to the lees present in the wine. |
| PAIRINGS & T° | ideal aperitif candidate (focaccia with rosemary, walnuts, chips...), fried calamari, grilled asparagus/zucchini, endive salad. serve at 12-13 °C. Suitable for vegans. |

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| ALCOHOL | RESIDUAL SUGAR | TOTAL ACIDITY | PH | SO2 |
| 11 % | <1,2 g/L | 3,8 g/L | 3,4 | 12 mg/L |