

canonique

2022

ORGANIC  
SPARKLING  
ROSÉ



GRAPE CONTENT	54 % radisson, 20 % sabrevois, 19 % frontenac gris, 7 % frontenac blanc
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	0 g/L (brut nature)
TASTING NOTES	The color is pink, with hints of orange. On the nose, fruity notes of red berries and blood orange are the most persistent. On the palate, fresh, herbaceous aromas of lemongrass and basil emerge. The palate culminates in a slight bitterness and sustained acidity.
PAIRINGS & T°	pizza, marinated peppers, cold cuts, salmon gravlax, <i>tom yum</i> Thai soup serve at 11 °C. Suitable for vegans.

ALCOHOL  
11,8%

RESIDUAL SUGAR  
1,2 g/L

TOTAL ACIDITY  
4,4 g/L

PH  
3,9

SO2  
<5 mg/l