



le rosé  
2022  
ORGANIC  
SPARKLING  
ROSÉ

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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	6 g/L (brut)
TASTING NOTES	in the glass, the color is pink, slightly orange. On the nose, aromas are reminiscent of wild strawberry, redcurrant and beet. The palate opens with an explosion of bubbles carried by notes of ripe raspberry and barley sugar. The perception of the residual sugar on the finish is balanced by a slight bitterness, and calls for delicious food pairings.
PAIRINGS & T°	tuna tartare, Chemin Hatley cheese, sweet potato chips, beet and feta salad, strawberry and basil tart serve at 11 °C. Suitable for vegans.

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ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	PH	SO2
11,8 %	7,2 g/L	4,4 g/L	3,9	<5 mg/l

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