

esquisse
2023

ORGANIC
SPARKLING
WHITE



CÉPAGES	52% vidal, 38% acadie blanc, 10% st-pépin
MILLÉSIME	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
VITICULTURE	located in the Eastern Townships, 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.
VINIFICATION	after maturing a year on lees in vat, the leaven for the second fermentation was sweetened with must from frontenac gris 2024 and the added yeast was endogenous to our vineyard. This is a first dose of 100% andogenic second fermentation for Bergeville. No disgorging, no fining, no filtering.
MÉTHODE	refermentation on lees (Col Fondo style)
DOSAGE	0 g/L (brut nature)
NOTES DE DÉGUSTATION	the pink/amber oeil-de-perdrix hue gives this wine a magnificent glow. The fruity aroma is reminiscent of peach, pear and cantaloupe. On the palate, a silky sensation ensures an elegant and balanced enjoyment. The perfect partnership between fresh and moreish.
ACCORDS & T°	pairs perfectly with poultry dishes and white fruit desserts. serve at 12 °C. Suitable for vegans.

ALCOHOL 11%	RESIDUAL SUGAR <1,2 g/L	TOTAL ACIDITY 4,4 g/L	PH 3,3	SO2 18 mg/l
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