



l'intégrale invincible



ORGANIC SPARKLING WHITE

GRAPE CONTENT	34.5% acadie blanc, 31% st-pépin, 24% frontenac blanc, 8.5% frontenac gris, 2% pinots (84% 2020 et 16% 2019)
VINTAGE	<i>non-vintage</i> . it was there and it survived the impossible. The explosion of Sherbrooke's CVA, on 23rd March 2022, is now an intrinsic part of this wine's life, as it is part of ours. It has been through the unimaginable and yet remains crisp and vibrant.
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, pruned in the double guyot method, and their grapes harvested manually.
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. A blend of 2019 grapes, aged one year in neutral french oak casks, are added at the blending stage (16%). The forming of bubbles during the second fermentation takes place using neutral yeast from a Champagne biodynamic vineyard and organic beet sugar. Minimum of 30 months on lees. The wine is neither fined nor filtered.
WINEMAKING	traditional
DOSAGE	0 g/L (brut nature)
TASTING NOTES	this straw-coloured wine has a silver glimmer. On the nose, aromas of flowers, green apple and honey unfold. On the palate, delicate bubbles deliver a crisp acidity and a mineral finish.
PAIRINGS & T°	seafood platter, scallops in a citrus sauce, ceviche, hard cheese, pan-fried foie gras serve at 10 °C. Suitable for vegans.

ALCOHOL
13 %

RESIDUAL SUGAR
1,6 g/L

TOTAL ACIDITY
5,1 g/L

PH
3,3

SO2
<5 mg/l