

L'ACADIE VINEYARDS

2014 Prestige Brut Estate

Traditional Method

Organic

Wine Specifications

Vineyard Designation: Estate vineyard in Gaspereau Valley, Nova Scotia

Blend: 100% L'Acadie Blanc

Certified Organic by Pro-Cert

Harvest: October 7, 2014 at 19 Brix, 10.5 g/l acidity

First disgorging: August 2020

Dosage: 2 g/l

Alcohol: 12.4 %

Price: \$50 Nova Scotia

Winemaker Notes

Prestige Brut Estate is grown on our estate on the south side of Gaspereau Valley, planted in 2005 on deep schist, sandstone and sand- an ancient seabed. A three year terroir study conducted by French Bordeaux experts revealed that the grapevine roots are three feet deep and they have worked for every inch. Cropping yield is naturally balanced with moderate vigour and 2014 gave a low 1.5 tonnes/acre, 22 hectolitres per hectare. The wine was aged 69 months sur lie and with its significant mineral backbone it can age further in the bottle post disgorgement. Traditional methods of hand riddling and disgorging to ensure utmost quality. Toasty brioche aromas are dominant with signature mineral and a slight saline essence owing to the ancient seabed origins of our soil and proximity to the Bay of Fundy. This vintage also boasts characters of walnut, creamy, honey and peach.

Suitable for vegan diets

Food Pairing Suggestions

Mild and soft cheeses

Rich seafood including

Oysters, lobster, scallops and mussels

Smoked salmon

Creamy pasta sauces

Strawberries, cantaloupe, grapes