

L'ACADIE VINEYARDS

2016 Estate Brut

Organic

Vegan

Wine Specifications

Vineyard Designation: Estate vineyard in Gaspereau, Nova scotia

Blend: 100% L'Acadie Blanc

Certified Organic by Pro-Cert

Harvest: September 26, 2016 @ 17.2 Brix, 11.0 g/l acidity

First Disgorging: July 11, 2024

Dosage: 8 g/l

Alcohol: 11.2%

Aging: 6 years bottle conditioning on yeast lees has given this wine longevity. Can be aged on cork to its 15th birthday to further develop complexity. Library bottles of 2007 Prestige Brut Estate were released in 2024 with noteworthy freshness and fruit aromas.

Winemaker Notes

Organic and vegan L'Acadie Blanc from our estate vineyard, picked from a block that has eight inches loamy topsoil on signature rocky schist and sandstone gravels giving more vigour than other blocks. Hand riddled and disgorged after 7 years of aging on it yeast lees. Displays strawberry, minerality and slight saline with complex toasty characters.

Recipe Suggestions

Mild and soft cheeses

Pasta in rosé sauce

Butternut squash, barbecued vegetables, potato and pasta salads

Nuts and other salty foods

Strawberries, grapes, cantaloupe

Focaccia with extra virgin olive oil and aged balsamic vinegar

Our winemaking has been vegan since 2010 and viticulture since 2017. We are certified to the European Biocyclic Vegan Standard, the first in North America, and all 2021 vintage wines will have the certification mark on labels. Vegan from the soil to the glass!

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Organic and vegan wine.