

L'ACADIE VINEYARDS

2016 Estate Brut

Organic

Vegan

Wine Specifications

Vineyard Designation: Estate

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 for several years to further develop complexity.

Winemaker Notes

Organic L'Acadie Blanc from our estate vineyard, picked from a block that has eight inches loamy topsoil on top of our signature rocky schist and sandstone gravels giving more vigour than other blocks. Hand riddled and disgorged after 7 years of aging on its yeast lees. Displays strawberry and hints of soy, 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.