

L'ACADIE VINEYARDS

2017 Prestige Brut Estate

Traditional Method

Organic

Vegan

Wine Specifications

Vineyard Designation: Estate vineyard in Gaspereau Valley, Nova Scotia

Blend: 100% L'Acadie Blanc

Certified Organic by Pro-Cert

Harvest: October 2, 2017 at 17.5 Brix, 10.9 g/l acidity

First disgorging: December 2022

Dosage: 6 g/l

Aging: will develop well beyond its 10th birthday

Alcohol: 11.1 %

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 2017 gave a low 1.5 tonnes/acre, 22 hectolitres per hectare. The wine was aged 60 months sur lie and with its significant mineral backbone it can age further in the bottle post disgorgement to its 10th birthday. 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, mandarin rind and peach.

Decanter World Wine Awards: Gold, 95 points. Judges' descriptors, "*Pretty and attractive, with white fruit, honey melon, chalky green apple and lifted floral aromatics lead through to a palate of vibrant acidity, citrus curd and a fine, saline finish.*"

Food Pairing Suggestions

Vegan Carbonara and other creamy pasta sauces

Strawberries, cantaloupe, grapes

Our winemaking has been vegan since 2010 and viticulture since 2017. We were certified in 2021 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!