

## **L'ACADIE VINEYARDS**

**2017 Vintage Cuvee**

**Traditional Method**

**Organic**

### **Wine Specifications**

Geographic Region: Annapolis Valley, Nova Scotia  
Blend: 92% Estate L'Acadie blanc, 8% Seyval blanc  
Certified Organic by Pro-Cert  
Harvest: October 4, 2017  
First disgorging: June 2019  
Dosage: 9 g/l  
Alcohol: 11.2%  
Price: \$35 Nova Scotia

### **Winemaker Notes**

An early harvest from our estate vineyard (92%) and organic growers in Annapolis Valley. Aged sur lie for 12 months before first disgorging. Finished with a higher dosage than our Prestige Brut but still to the customary brut style.  
Dry with enhanced minerality from estate grapes on ancient seabed soil of schist and sandstone gravels. Citrus and tropical flavours and crisp acidity with pillows of richness. Toasty notes in the background.  
Suitable for vegan diets.

### **Food Pairing Suggestions**

Rich seafood  
Roasted or grilled chicken  
Pasta in rosé sauce  
Creamy lobster risotto  
Butternut squash  
Barbecued meat and hamburgers  
Potato and pasta salads