

L'ACADIE VINEYARDS

2019 Petillant Naturel

Ancestral Method

Organic

Wine Specifications

Geographic Region: Estate in Gaspereau Valley, Nova Scotia

Blend: 100 % L'Acadie Blanc

Certified Organic by Pro-Cert

Harvest: October 25, 2019 at 16.5 Brix, 11.9 g/l acidity

Bottled: November 15, 2019 at 10 g/l residual sugar

Non-disgorged

No dosage

Alcohol: 10.3%

Winemaker Notes

Our Estate vineyard has been organic since it was planted in 2005 and this release of Petillant Naturel (Pet Nat) fully represents the flavours of the vineyard that we have been diligently fostering. Our organic practices such as compost teas encourage healthy microbiology of our unique rocky ancient seabed soil as well as on the vines and grapes. The result is a truly terroir-based wine with enhanced minerality from our schist and sandstone soil and complex flavours from a wild ferment of natural vineyard fauna. We used ancestral methods of finishing the tank ferment in bottle in November. Non-riddled and non-disgorged with no dosage added. Shows apple, citrus and tropical aromas with vibrant acidity that is pillowed with our Estate's signature minerality. No sulfites added. Limited release of 70 precious bottles.

Suitable of vegan diets

Food Pairing Suggestions

Rich seafood including oysters, mussels and lobster

Soft and hard cheeses including aged aromatic selections

Popcorn, potato chips and other salty foods

Strawberries