

L'ACADIE VINEYARDS

2019 Rose Brut

Organic

Vegan

Wine Specifications

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 100% Marechal Foch

Certified Organic by Pro-Cert

Vegan

Harvest: October 19, 2019 at 17.5 Brix

First disgorging: Nov 2021

Dosage: 12 g/l

Aging: freshness and its generous fruit expression will hold this wine into its 10 birthday

Alcohol: 10.3%

Price: \$36 Nova Scotia

Winemaker Notes

2019 was an excellent year for sparkling wine! It was a wet cool growing season aggravated by Hurricane Dorian in September which snapped several end posts but left the vineyard relatively unscathed. Thankfully a long frost-free fall fully ripened grapes for sparkling.

The season gave us this uniquely fruit forward sparkling made from organic Marechal Foch grown in Falmouth on loam-clay soil. Gentle whole cluster pressing in a champagne bladder press extracted the minimal pigment and phenolics that are showcased. 100% malolactic fermentation to soften acidity. Dominant berry aromas with a long structured finish with juicy berry nuances and slight integrated tannins.

This can be aged until its 5th birthday.

Food Pairing Suggestions

Rich flavourful vegan cheeses

Indian curries, Thai and Chinese cuisine

Pasta with cream sauces

Roasted vegetables

Black forest cake and dark chocolate

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!