

L'ACADIE VINEYARDS

2019 Vintage Cuvee

Traditional Method

Certified Organic

Vegan

Wine Specifications

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 88% Estate L'Acadie blanc, 12% Seyval blanc

Certified Organic by Pro-Cert

Vegan

Harvest: October 19, 2019 @ 16.6 Brix and 10.4 g/l acidity

First disgorging: October 14, 2021

Dosage: 13 g/l

Aging: freshness from the cool 2019 growing season will give longevity to its 8th birthday. Perhaps more...our wine library will test that theory.

Alcohol: 11.2%

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 blend is fully ripened organic estate vineyard (88%) and organic Seyval blanc from Falmouth. 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. Juicy citrus and tropical flavours and fresh acidity with pillows of richness. Toasty notes in the background.

Silver medal and 90 points at 2022 National Wine Awards of Canada. Continuing a legacy of awarded vintages, a trifecta of 90, 92, 90 for 2017, 2018, 2019.

Food Pairing Suggestions

Mild and Medium soft and hard cheese

Pasta in rosé sauce

Butternut squash

Barbecued vegetables

Potato and pasta salads

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, from soil to glass