

NOVA SCOTIA
L'ACADIE
VINEYARDS

2020 VINTAGE CUVÉE ROSÉ

Tasting Notes: Dry with notes of juicy cherry, fresh strawberry and a hint of brioche from aging sur lie.

Certified Organic by Pro-Cert

Traditional Method Sparkling

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 55% L'Acadie Blanc, 41% Marechal Foch, 4% Seyval Blanc

Harvest: September 20, 2020

First Disgorging: February 2023

Alcohol: 12.0%

Dosage: 6 g/l

Aging: ample fruit will help develop this wine to its 5th birthday

Winemaker's Notes: Blending goals for Vintage Cuvée Rose are always to strive to have harmony between fruit aromas and bottle aging autolytic characters. Marechal Foch from the Windsor area was picked September 20 at 19.5 Brix to capture the bright cherry, strawberry notes, and natural acidity, blended with 55% L'Acadie Blanc from our estate vineyard. All grapes were whole cluster pressed with light press yields. Aged in its bottle 17 months to complete harmony goals. Hand disgorged to ensure utmost quality.

Food Pairing Suggestions: Roasted or grilled vegetables, pasta in rosé sauce, butternut squash, potato and pasta salads



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