

L'ACADIE VINEYARDS

2020 Vintage Cuvee

Traditional Method

Organic

Vegan

Wine Specifications

Geographic Region: Annapolis Valley, Nova Scotia
Blend: 87% Estate L'Acadie blanc, 13% Seyval blanc
Certified Organic by Pro-Cert
Harvest: September 26, 2020 @ 18.5 Brix and 9.7 g/l acidity
First disgorging: May 13, 2023
Dosage: 5 g/l
Aging: freshness will give longevity to its 5th birthday.
Alcohol: 11.6%

Winemaker Notes

The blend is organic estate vineyard (87%) and organic Seyval blanc from Falmouth. Aged sur lie for 21 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, apple and tropical flavours and fresh acidity with pillows of richness. Toasty notes in the background.

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!