

## L'ACADIE VINEYARDS

**2020 Vintage Cuvee**

**Traditional Method**

**Organic and 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: 6 g/l

Aging: freshness will give longevity to its 5<sup>th</sup> 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.

2023 National Wine Awards of Canada, Wine Align: Gold medal, 92 Points. This vintage continues a grand slam of four back-to-back vintages with 90+ points!

Judge's comments,

*"Surprising amount of fruit in this Blanc de Blancs based on L'Acadie Blanc with (13 percent) Seyval Blanc. Fine aromatic grip surrounds a mix of stone and also green fruit but what is most special here is the intensity of the bubble and fine purity of the lees. Would never see this as autolytic, oxidative or yeasty but only in terms of salty, marine airy excitement. Oysters are an ideal match. Drink 2023-2029."*  
Michael Godel

*"Fresh white floral aromatics with an umami lean on the nose. The wine communicates refreshment on the palate with bright, crunchy acidity. There is a lot of talk about hybrids these days with climate change and a great example of how the bar is being raised every vintage with these varieties."* Jenna Briscoe

### **Food Pairing Suggestions**

Mild and Medium soft and hard cheese

Pasta in rosé sauce

Butternut squash, barbecued vegetables, potato and pasta salads