

L'ACADIE VINEYARDS

2021 Blanc de Noirs

Traditional Method

Organic

Vegan

Wine Specifications

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 85% organic estate Pinot Noir, 15% organic estate Sauvignon Blanc

Certified Organic by Pro-Cert

Certified Biocyclic Vegan by CERES

Harvest: October 20, 2021 at 19.9 Brix and 10.0 g/l acidity

First disgorging: October 24, 2023

Dosage: 2 g/l

Aging: Richness and ample fruit allow for an early pre-release in 2023 and will continue to develop more toasty notes on its lees for an expected 2024 release. Disgorged bottles will develop richness and caramel notes on cork to its 5th birthday.

Alcohol: 12.5%

Winemaker Notes

Blending goals for this inaugural release from 2019 plantings were to have ample richness with added structure from 15% estate Sauvignon Blanc. The soil in this block has minimal amelioration of defining topsoil found in upper blocks of L'Acadie Blanc giving it full root contact with our signature ancient seabed rocky gravel strata of schist, sandstone and slate. We expect minerality to further express itself in future vintages as roots dig deep, sheltered from climatic fluctuations.

Rich and mouth filling with floral and herbal notes on nose.

Hand disgorged to ensure utmost quality. Dry, finished with 2 g/l dosage.

Food Pairing Suggestions -vegan

Roasted or grilled vegetables

Pasta in rosé sauce

Butternut squash

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!