

# **L'ACADIE VINEYARDS**

**2021 Joie de Vivre**

**Charmat Method**

**Organic and Vegan**

## **Wine Specifications**

Geographic Region: Estate, Gaspereau Valley, Nova Scotia  
Blend: 87% organic estate L'Acadie blanc, 13% organic Seyval blanc  
Certified Organic by Pro-Cert  
Certified Biocyclic Vegan by CERES  
Harvest: October 7, 2021 @ 18.0 Brix, 9.8g/l acidity  
Charmat Ferment: July 31 2022. Bottling: November 2022  
Dosage: 8.5 g/l  
Aging: Ready to go and will develop well through its 4<sup>rd</sup> birthday  
Alcohol: 11.8%

## **Winemaker Notes**

Second fermentation occurred in specialized charmat pressure tanks. Charmat Method complements our diverse Traditional Method sparkling portfolio and offers a new sparkling style that is fresh, vibrant, fruity, and dry.

Lees stirring for four months in charmat tank and finished with a higher dosage (8.5 g/l) 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. Orange zest, apple, honey and mango flavours with a fresh finish.

## **Food Pairing Suggestions – vegan**

Stir fry, pasta in rosé sauce, butternut squash, barbecue, roasted vegetables, and 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!*