

L'ACADIE VINEYARDS

2021 Joie de Vivre

Charmat Method

Certified Organic

Certified Vegan

Wine Specifications

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 87% Estate L'Acadie blanc, 13% 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 3rd birthday

Alcohol: 11.8%

Price: \$29 Nova Scotia

Winemaker Notes

Second fermentation occurred in specialized charmat pressure tanks. It 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 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!