

**L'ACADIE VINEYARDS**  
**2021 La Vie en Rose**  
**Charmat Method**  
**Certified Organic and Vegan**

**Wine Specifications**

Geographic Region: Annapolis Valley, Nova Scotia  
Blend: 63% Estate L'Acadie blanc, 20% Marechal Foch, 17% Seyval blanc  
Certified Organic by Pro-Cert  
Certified Biocyclic Vegan by CERES  
Harvest: October 13, 2021 @ 19.8 Brix, 7.8 g/l acidity  
Charmat Ferment: April 12, 2022 Bottling: June 2022  
Dosage: 8 g/l  
Aging: generous fruit flavours will allow aging to its 4<sup>th</sup> birthday  
Alcohol: 11.4%  
Price: \$29 Nova Scotia

**Winemaker Notes**

Charmat Method is a second fermentation in specialized pressure tanks instead traditional method bottles to produce natural bubbles the same way that Prosecco is made. "Charmat method" is the declared production method on front labels and assures you that it is not produced by artificial carbonation like many wines on our market. It complements our diverse Traditional Method sparkling portfolio and offers a new sparkling that is fresh, vibrant, fruity, and dry.

A blend of Estate L'Acadie blanc, and Marechal Foch and Seyval blanc from our organic grower in Falmouth. All grapes were pressed whole cluster with light press yields.

Lees stirring for two months in charmat tank and finished with a higher dosage (8 g/l) than our Prestige Brut but still to the customary brut style.

Dry with strawberry, lime and confectionery cherry flavours

**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!*