

L'ACADIE VINEYARDS
2022 Joie de Vivre
Charmat Method
Organic and Biocyclic Vegan

Wine Specifications

Geographic Region: Estate, Gaspereau Valley, Nova Scotia
Blend: 100% Estate L'Acadie Blanc
Certified Organic by Pro-Cert
Certified Biocyclic Vegan by CERES
Harvest: October 5, 2022 @ 20.5 Brix, 8.5 g/l acidity
Charmat Ferment: September 2023 Bottling: May 2024
Dosage: 8 g/l
Aging: Will develop well through its 4rd birthday
Alcohol: 12.8%

Winemaker Notes

A long nine-month natural ferment in specialized charmat tank with periodic lees stirring for slight toastiness. Finished with a dosage addition of 8 g/l residual sugar, a dry brut style.

Dry with enhanced minerality from estate grapes on ancient seabed soil of schist and sandstone gravels. Honey, mango, apple pastry and pineapple aromas with a fresh finish and creamy bubbles.

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 farm certified in North America. Vegan from soil to glass!