

L'ACADIE VINEYARDS

2022 La Vie en Rose

Charmat Method

Organic and Vegan

Wine Specifications

Geographic Region: Gaspereau Valley, Nova Scotia

Blend: 76% Estate L'Acadie Blanc, 24% Estate Leon Millot

Certified Organic by Pro-Cert

Certified Biocyclic Vegan by BV

Harvest: October 12, 2022 @ 21.4 Brix, 9.0 g/l acidity

Charmat Ferment: June 2, 2023 Bottling: August 2023

Dosage: 8 g/l

Aging: generous fruit flavours will allow aging to its 4th birthday

Alcohol: 12.9%

Winemaker Notes

Charmat method is a famous Italian sparkling style of second fermentation occurring in specialized pressure tanks to produce natural bubbles the same way that Prosecco is made. This complements our diverse Traditional Method sparkling portfolio and offers a new sparkling that is fresh, vibrant, fruity, and dry.

A blend of organic Estate L'Acadie Blanc and Leon Millot, pressed whole cluster with light press yields for utmost quality. 2022 was a warm year giving depth and complexity to this vintage. A full three months ferment in charmat tank for small creamy bubbles and finished with a light dosage addition to 8 gram/l residual sugar to accentuate the luscious fruit flavours and still allow a dry finish.

Dry with creamy cherry, dried strawberry and lime 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 farm to be certified in North America. Vegan from soil to glass!