L'ACADIE VINEYARDS

2022 Petillant Naturel

Organic & Vegan

Wine Specifications

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100 % L'Acadie Blanc

Certified Organic by Pro-Cert, Certified Biocyclic Vegan by CERES

Harvest: October 12, 2022 at 19.0 Brix, 8.5 g/l acidity

No dosage (dry), no sulfite, wild ferment, no filtration, on the lees

Aging: best fresh, crack it now! Will age well for 1-2 years owing to yeast lees in the bottle.

Alcohol: 11.3%

Price: \$29 Nova Scotia

Winemaker Notes

Our Estate vineyard has been organic since it was planted in 2005 and this release of Petillant Naturel (Pet Nat) fully represents the flavours of the vineyard that we have been diligently fostering. Organic practices such as compost teas encourage healthy microbiology of our unique rocky ancient seabed soil as well as on the vines and grapes. The result is a truly terroir-based wine with enhanced minerality from our schist and sandstone soil and complex flavours from a wild ferment of natural vineyard fauna.

Shows peach, apple, orange zest, and lavender aromas with citrus acidity that is pillowed with our Estate's signature minerality. Slight effervescence. No sulfites added.

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!

Food Pairing Suggestions

Popcorn, potato chips and other salty foods Strawberries Chocolate

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