

## **L'ACADIE VINEYARDS**

### **Mousseux**

### **Organic**

#### **Wine Specifications**

Vineyard Designation: North Mountain and Windsor areas

Blend: 94% L'Acadie Blanc, 6% Marechal Foch

Certified Organic by Pro-Cert

Harvest: Non-vintage 75% 2013, 25% 2017

First Disgorging: July 2019

Dosage: 8 g/l

Alcohol: 11.3%

Aging: First disgorging July 2019. Last disgorging August 2021. Base wine yeast contact of 5 years (sur lie) and then 2.5 years bottle conditioning has given this wine longevity. Can be aged on cork for several years to further develop complexity.

Price: \$35

#### **Winemaker Notes**

L'Acadie blanc from 2013 was aged sur lie in stainless steel for 5 years with stirring. It was then blended with 25% 2017 sparkling base wines L'Acadie Blanc/Marechal Foch to add freshness to the cuvee. Bottled November 17, 2018. Hand riddled and disgorged. Displays complex toasty and nutty aged characters.

#### **Recipe Suggestions**

Mild and soft cheeses

Lobster, scallops and mussels

Smoked salmon

Nuts and other salty foods

Strawberries, grapes, cantaloupe