

L'ACADIE VINEYARDS

2007 Prestige Brut Estate – library release

Traditional Method

Organic and Vegan

Wine Specifications

Vineyard Designation: Gaspereau, Nova Scotia

Blend: 100% estate L'Acadie Blanc, first harvest from vineyard planted 2005

Certified Organic by Pro Cert

Harvest: October 13, 2007 at 16.8 Brix, 9.0 g/l acidity

First disgorging: November, 2012

Dosage: 9 g/l

Alcohol: 10.0 %

Winemaker Notes

Library release for our 20th birthday! Premium traditional method sparkling of 100% organic, estate-grown L'Acadie Blanc from our very first harvest from 2005 planting. Signature minerality & slight saline finish from ancient seabed soil and proximity to the Bay of Fundy. Toasty notes of brioche from 5 years of aging sur lie. Integrated, complex flavours of honey and apple from 12 years of aging on the cork in our wine library.

This year marks 20 years since we drove across Canada from an established winemaking career in the Okanagan Valley, BC to acquire our piece of paradise in Gaspereau, Nova Scotia. Significant milestones in our 20 year journey,

- 2005 – Established Nova Scotia's first organic vineyard. Certified organic from inception.
- 2008 – Opened sustainable winery with geothermal heating and cooling and insulated concrete construction
- 2008 – Released Nova Scotia's first traditional method sparkling
- 2008 – Nova Scotia's first appassimento wines with releases of Alchemy and Passito from our 5-year appassimento research project with Agriculture Canada and collaboration with Italian researchers.
- 2010 – Gold and top scoring sparkling for 2007 Prestige Brut at 2010 National Wine Awards. A first for Nova Scotia.
- 2011 – Silver medal for 2007 Prestige Brut at 2011 Effervescents du Monde (Dijon, France) First international sparkling award for Nova Scotia.
- 2015 – Silver medal for 2010 Prestige Brut Zero Dosage at 2015 Effervescents du Monde.
- 2021 - Certified to European Biocyclic Vegan standard, the first farm and winery in North America.
- 2023 – Gold medal, 95 points for 2017 Prestige Brut Estate at 2023 Decanter World Wine Awards. First gold medal and highest award for Nova Scotia sparkling.

Food Pairing Suggestions

Mild and soft cheeses, creamy pasta sauces, strawberries, cantaloupe, grapes