

NOVA SCOTIA
LACADIE
VINEYARDS

2019 PRESTIGE BRUT ESTATE

Tasting Notes: Toasty brioche aromas are dominant with signature minerality and a slight saline essence owing to the ancient seabed origins of our soil and proximity to the Bay of Fundy. This vintage also boasts characters of blood orange, pear, brioche and walnut.

Certified Organic by Pro-Cert, Traditional Method

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% organic Estate L'Acadie Blanc

Harvest: October 21, 2019 at 16.5 Brix, 11.9 g/l acidity

First Disgorging: Fall 2024

Alcohol: 11.0 %

Dosage: 9 g/l

Aging: Aged 60 months sur lie and with its significant mineral backbone and freshness it can age further in the bottle post disgorgement to its 10th birthday.

Winemaker's Notes: Prestige Brut Estate is grown on our estate on the south side of Gaspereau Valley, planted in 2005 on deep schist, sandstone and gravels - an ancient seabed. A three-year terroir study conducted by French Bordeaux experts revealed that the grapevine roots are three feet deep in 2017, not surprising since they have worked for every inch. Cropping yield is naturally balanced with moderate vigour and 2019 gave a low 1.5 tonnes/acre, 22 hectolitres per hectare. Traditional methods of hand riddling and disgorging to ensure utmost quality.

Food Pairing Suggestions: Vegan Carbonara and other creamy pasta sauces, strawberries, cantaloupe, grapes



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