

L'ACADIE VINEYARDS

2019 Prestige Brut Estate

Traditional Method

Organic

Vegan

Wine Specifications

Vineyard Designation: Estate vineyard in Gaspereau Valley, Nova Scotia

Blend: 100% organic estate L'Acadie Blanc

Certified Organic by Pro-Cert

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

First disgorging: Fall 2024

Dosage: 9 g/l

Aging: will develop well beyond its 10th birthday

Alcohol: 11.0 %

Winemaker 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. 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. Traditional methods of hand riddling and disgorging to ensure utmost quality. Toasty brioche aromas are dominant with signature mineral 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.

Food Pairing Suggestions

Vegan Carbonara and other creamy pasta sauces

Strawberries, cantaloupe, grapes

Our winemaking has been vegan since 2010 and viticulture since 2017. We were certified in 2021 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 soil to glass!