

NOVA SCOTIA  
**LACADIE**  
VINEYARDS

## 2021 BLANC DE NOIRS

**Tasting Notes:** Dry with rich caramel notes, brioche, herbal aromas and soft floral essence with integrated acidity, weighty texture, our signature minerality and subtle saline finish.

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

*Traditional Method Sparkling*

**Geographic Region:** Estate, Gaspereau Valley, Nova Scotia

**Blend:** 85% estate Pinot Noir, 15% estate Sauvignon Blanc

**Harvest:** October 20, 2021 at 19.9 Brix and 10.0 g/l acidity

**First Disgorging:** October 24, 2023

**Alcohol:** 12.5%

**Dosage:** 2 g/l

**Aging:** Richness and ample fruit allow for an early pre-release in 2023 and will continue to develop more toasty notes on its lees for an expected 2024 release. Disgorged bottles will develop richness and caramel notes on the cork to its 5th birthday

**Winemaker's Notes:** Blending goals for this inaugural release from 2019 plantings were to have ample richness with added structure from 15% estate Sauvignon Blanc. The soil in this block has minimal amelioration of defining topsoil found in upper blocks of L'Acadie Blanc giving it full root contact with our signature ancient seabed rocky gravel strata of schist, sandstone and slate. We expect minerality to further express itself in future vintages as roots dig deep, sheltered from climatic fluctuations. Hand disgorged to ensure utmost quality.

**Food Pairing Suggestions:** Roasted or grilled vegetables, pasta in rosé sauce, butternut squash, potato and pasta salads



LACADIEVINEYARDS.CA  
(902) 542-8463 (VINE)  
INFO@LACADIEVINEYARDS.CA

