

NOVA SCOTIA
LACADIE
VINEYARDS

2022 JOIE DE VIVRE

Tasting Notes: Dry with honey, mango, apple, pastry and pineapple aromas with a fresh finish. Enhanced minerality from estate grapes on ancient seabed soil of schist and sandstone gravels.

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

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% organic estate L'Acadie Blanc

Harvest: October 5, 2022 @ 20.5 Brix, 8.5 g/l acidity

Charmat Ferment: September 2023

Bottling: May 2024

Alcohol: 12.8%

Dosage: 8 g/l

Aging: will develop well through to its 3rd birthday

Winemaker's Notes: Our Estate vineyard has been certified organic since it was planted in 2005. Organic practices encourage healthy microbiology of our rocky soil, vines and grape clusters, all contributing to unique flavours from soil and varietal. Lees stirring for nine months in charmat tank and finished with a dosage addition of 8 g/l residual sugar, a dry brut style sparkling wine.

Food Pairing Suggestions: Stir fry, pasta in rosé sauce, butternut squash, barbecue, roasted vegetables, and potato and pasta salads



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