

NOVA SCOTIA
L'ACADIE
VINEYARDS

2022 LA VIE EN ROSE

Tasting Notes: Dry with aromas of candied strawberry, fresh cherry and lime zest with a long, creamy finish.

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

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 76% estate L'Acadie Blanc, 24% estate Leon Millot

Harvest: October 12, 2022 @ 21.4 Brix, 9.0 g/l acidity

Charmat Ferment: June 2023

Bottling: August 2023

Alcohol: 12.9%

Dosage: 8 g/l

Aging: generous fruit flavours will allow aging to its 4th birthday

Winemaker's Notes: Charmat method is a famous Italian sparkling style of second fermentation occurring in specialized pressure tanks to produce natural bubbles the same way that Prosecco is made. This complements our diverse Traditional Method sparkling portfolio and offers a new sparkling that is fresh, vibrant, fruity, and dry. A blend of organic Estate L'Acadie Blanc and Leon Millot, pressed whole cluster with light press yields for utmost quality. 2022 was a warm year giving depth and complexity to this vintage. A full three months ferment in charmat tank for small creamy bubbles and finished with a light dosage addition to 8 gram/l residual sugar to accentuate the luscious fruit flavours and still allow a dry finish.

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



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