

NOVA SCOTIA
LACADIE
VINEYARDS
MOUSSEUX

Tasting Notes: Dry with enhanced minerality and slight saline from ancient seabed soil of schist and sandstone gravels. Displays fresh strawberry, an umami lean and toasty finish.

Certified Organic by Pro-Cert

Traditional Method Sparkling

Geographic Region: Estate, Gaspereau Valley, Nova Scotia

Blend: 100% Estate L'Acadie Blanc

Harvest: September 26, 2016 @ 17.2 Brix, 11.0 g/l acidity

First Disgorging: February 23, 2023

Alcohol: 11.2%

Dosage: 10 g/l

Aging: 6 years bottle conditioning on yeast lees has given this wine longevity. Can be aged on cork for several years to further develop complexity

Winemaker's Notes: Organic L'Acadie Blanc from our estate vineyard was whole cluster pressed. Picked from a block that has 8 inches loamy topsoil on top of our signature rocky schist and sandstone gravels. Hand riddled and disgorged after 6 years of aging on its yeast lees.

Food Pairing Suggestions: Mild and soft cheeses, lobster, scallops, mussels, smoked salmon, nuts and other salty foods, strawberries, grapes, cantaloupe



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