

## **L'ACADIE VINEYARDS**

**Mousseux - 2016**

**Certified Organic**

**Vegan**

### **Wine Specifications**

Vineyard Designation: Estate

Blend: 100% L'Acadie Blanc

Certified Organic by Pro-Cert

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

First Disgorging: February 23, 2023

Dosage: 10 g/l

Alcohol: 11.2%

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 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. Displays strawberry and hints of soy, with complex toasty characters.

### **Recipe Suggestions**

Mild and soft cheeses

Lobster, scallops and mussels

Smoked salmon

Nuts and other salty foods

Strawberries, grapes, cantaloupe

*Our winemaking has been vegan since 2010 and viticulture since 2017. We are certified 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 the soil to the glass!*

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*Organic and vegan wine.*