

## 2020 ROSÉ BRUT

**Tasting Notes:** Dry with dominant cherry, strawberry and cranberry notes complemented by subtle confectionary aromas followed by a long, structured finish. Slight integrated tannins.

**Certified Organic by Pro-Cert** 

Traditional Method Sparkling

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 100% Marechal Foch

Harvest: September 27, 2020 at 19.5 Brix

First Disgorging: April 2024

Alcohol: 12.7%

Dosage: 3 g/l

**Aging:** Freshness and its generous fruit expression will hold this wine into its 10th birthday

**Winemaker's Notes:** The growing season gave us this uniquely fruit forward sparkling made from organic Marechal Foch grown in Falmouth on loam-clay soil. Gentle whole cluster pressing in a champagne bladder press extracted minimal pigment and phenolics. 100% malolactic fermentation to soften acidity.

**Food Pairing Suggestions:** Rich vegan cheeses, Indian curries, Thai and Chinese cuisine, pasta with cream sauce, roasted vegetables, Black Forest cake and dark chocolate



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