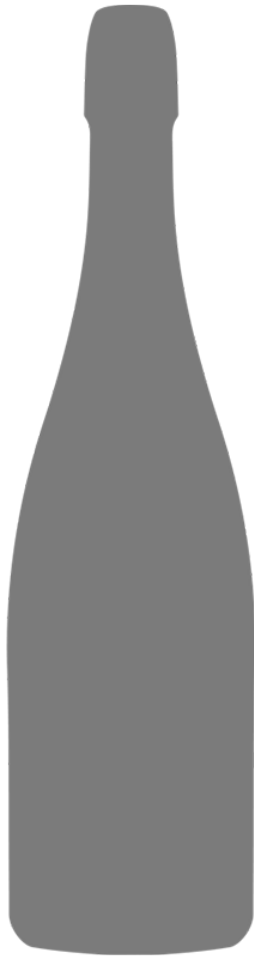


DOMAINE BERGEVILLE

BLANC

Quebec , Canada



Availability	Private import
Human	Marc Thériberge et Ève Rainville
Millésime	2016
Appellation	Vin du Québec Certifié
Lieu, Lieux-Dits	Hatley
Sols	Sandysoil Silt
Altitude Des Vignes	200 meters above sea level
Orientation	South-West
Cépages	Frontenac blanc St-Pépin Acadie blanc
Viticulture	Certifiée Organic and biodynamic
Palissage	Guyot
Pi/Hect	4 000 pl/ha
HI/Hect	22.6 hl/ha
Vendanges	Hand harvested
Vinification	Traditional method
Levures	From a biodynamique winery in Champagne
Élevage	Minimum 12 months on the lees. Disgorge on demand
Volume D'alcool	12.5%alc./vol.
Sulfites	65 mg/l
Sucre Résiduel	2 g/l
Acidité Totale	7.05 g/l
Color	Intence yellow with green hue
Degustation	Nose of peach, lemon, melon-honey, muscatel, apple and crumbs of bread. Medium body, dry, biting acidity
Temperature Of Service	8-10 °C