

DOMAINE DU NIVAL

BOUCHE-BÉE

Quebec , Canada



Availability	Private import
Human	Matthieu et Denis Beauchemin
Millésime	2017
Appellation	Vin du Québec Certifié
Sols	Clay
Altitude Des Vignes	40 meters above sea level
Orientation	South-East
Cépages	100% Vidal
Viticulture	Organic
Palissage	Guyot double
Pi/Hect	5 000 ft/ha
HI/Hect	50 hl/ha
Vendanges	Hand harvested
Vinification	Light racking followed by fermentation on native yeasts in stainless steel tanks with temperature control at 16 ° C to preserve the aromatic signature of the grape variety. No malolactic fermentation
Levures	Indigenous
Élevage	8 months in Stainless steel tanks. The presences of fine lees in the first half of Maturation allowed regular stirring which is vinu round the wine. Coarse filtration avant the setting in bottle
Volume D'alcool	11.1% alc./vol.
Sulfites	35 mg/l
Sucre Résiduel	<1.2 g/l
Acidité Totale	8.83 g/l
Color	Slightly hazy light yellow
Degustation	Aromas of lime, hay, white fruits and spring flowers. Its 36 hours of maceration give it a beautiful substance in attack balancing a refreshing acidity. A straight wine, fresh and invigorating.
Temperature Of Service	10-12 °C

BOIRES
