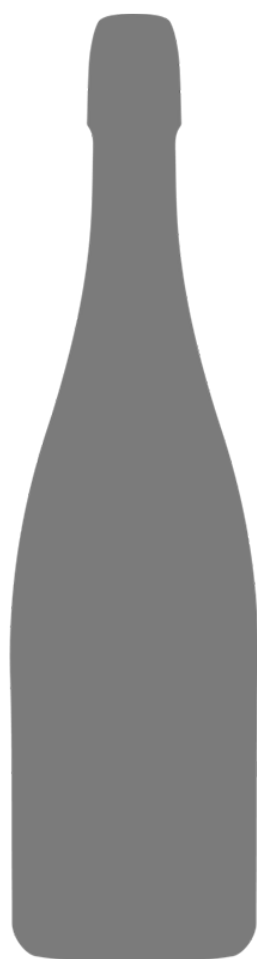


DOMAINE BERGEVILLE

CANONIQUE

Quebec , Canada



Availability	Private import
Human	Marc Thériberge et Ève Rainville
Millésime	2016
Appellation	Vin du Québec Certifié
Lieu, Lieux-Dits	Hatley
Sols	Gritty Loam
Altitude Des Vignes	200 meters above sea level
Orientation	South South-West
Cépages	Sabrevois Frontenac gris Frontenac noir
Viticulture	Certifiée Organic and biodynamic
Pi/Hect	4 000 ft/ha
HI/Hect	25 hl/ha
Vendanges	Hand harvested
Vinification	Traditional method
Levures	Indigenous
Élevage	12-24 months on the lees. Disgorgé on demand
Volume D'alcool	12.5 % alc./vol.
Sulfites	43 mg/l
Sucre Résiduel	1.2 g/l
Acidité Totale	6.3 g/l
Color	Ruby
Dégustation	Long enough in the mouth, it is oriented on fruits (cranberries, currants, wild cherries, kiwis), but very dry with a slight hint of bitterness in the finish.
Temperature Of Service	11°C