

DOMAINE DU NIVAL

LES ENTÉTÉS

Quebec , Canada



Availability Private import

Human Matthieu et Denis Beauchemin

Millésime 2017

Appellation Vin du Québec Certifié

Sols Silt Sand

Altitude Des Vignes 40 meters above sea level

Orientation South-East

Cépages 100% Pinot noir

Viticulture Organic

Palissage Guyot double

Pi/Hect 5 600 ft/ha

HI/Hect 40 hl/ha

Vendanges Hand harvested

Vinification Pre-fermentation maceration for 6 days followed by spontaneous fermentation on native yeasts. Transferred in cask directly after pressing to allow the wine to complete its malolactic fermentation. Coarse filtration before bottling.

Levures Indigenous

Élevage 5 months in neutral oak barrel

Volume D'alcool 11.3% alc./vol.

Sulfites 20 mg/l

Sucre Résiduel <1.2 g/l

Acidité Totale 5.11 g/l

Color Garnet

Degustation Aromas of crisp red fruit as well as floral notes and cooking spices.

Temperature Of 14-16 °C

Service

BOIRES