

DOMAINE DU NIVAL

MATIÈRE À DISCUSSION

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 neutral oak barrels at a maximum temperature of 20 ° C. The wine has completed its malolactic fermentation.
Levures	Indigenous
Élevage	8 months done in neutral barrels and coarse lees with some light sticking. The wine then benefited from year additional maturation of 3 months in stainless steel tanks before bottling. Coarse filtration before bottling
Volume D'alcool	11.2% alc./vol.
Sulfites	17 mg/l
Sucre Résiduel	<1.2 g/l
Acidité Totale	6.67 g/l
Color	Slightly hazy light yellow
Degustation	Fruity and exuberant on the nose, lively and slender in the mouth. A fresh and delicate mouth, with notes of custard, a hint of spice and caramel. Fruity and charming, but also full of vitality.
Temperature Of Service	14-16 °C

BOIRES