

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