



A GROWING TRADITION IN PRINCE EDWARD COUNTY

WINE SPECS

Vintage	2018
Varietal	50% Pinot Noir 50% Chardonnay
Sugar (g/L)	11.3g/L
Alcohol	12.8%
Brix at Harvest	19.6
Aging	Traditional Method, 20 months on lees
Vineyard	PEC
Production	540 cases

FOOD PAIRINGS

Dill-cured salmon

Asian - tempura, chinese deep fry, fish cakes, Indian samosas and papadams

Savoury tarts - feta, roasted red pepper, black oliv

Chicken Sofrtio, beet risotto, salade Nicoise, rhubarb-raspberry crosata

Cheeses - Parmagiano Reggiano, triple creams, salty fetas and goat

CELLARING TIPS

Cellar for 2-3 years to show complexity or drink now for freshness!

2018 CUVÉE JANINE SPARKLING ROSÉ

TASTING NOTES

BELLISSIMO !

Kick up you heels with a glass or two of our 2018 Cuvée Janine ! Invitingly rock melon in colour, this all County bubbly is primed to entertain with aromas of red currant, pomegranate, cranberry and subtle floral notes. It dances its way to flavoursome peach, hints of apricot, wild strawberry bathed with red apple skin. Serve well chilled for a shock of refreshment.

Ce millésime 2018 développe des arômes rafraîchissants de groseille, de grenade et de canneberge avec de légères notes florales. En bouche des saveurs de pêche de vigne, d'abricot, de fraise des bois et un soupçon de pomme rouge. Un équilibre parfait pour un mousseux à boire bien frais!



\$30