

# **CHARDONNAY RESERVE 2018**



### **TERROIR & VARIETES**

Highly complex loam-sandy soil (Loam) located on the St-Jacques-le-Mineur drumlin of the ancient Champlain sea. The sunshine and the winds are perfect for obtaining the minerality and the aromatic dimension of the Chardonnay.

#### SUSTAINABLE VITICULTURE

We practice sustainable viticulture with our agronomists who check out the vines every week during the vegetative season, to indicate the sources of diseases to be corrected manually first and, if necessary, apply a product with a low health risk index in a reduced dose. We never apply insecticides on our vines. We do weed control mechanically almost all the time.

The health and natural balance of our soils is paramount, so we avoid all products and operations that can harm the short, medium and long term to our soil structure.

The vines are pampered all season by hand to balance and concentrate their energy in the grapes. The meticulous stripping allows an excellent sanitary state and balance between alcohol and acidity.

## **VINIFICATION**

Hand sorting discards the last pieces of leaves and the imperfect berries. we destemme and press with low pressure to ensure a perfect quality juice and ferment at low temperature in 400 L. Burgundy barriques. We leave aging for 8 months with regular bâtonnages to express texture and structure on the final wine.

#### **TASTING & PAIRING**

Eye: bright light golden reflections.

**Nose:** the primary aromas are on the pear and the white flowers, well integrated buttery fresh wood notes.

**Mouth :** the attack is clean and complex revealing buttery structure and roundness on the fruit with a final on the minerality and feel the barriques aging .

Food pairing: seafood, salmon tartare, poultry and cheese as well.

Served at 12 °C.

## **CONSERVATION & TECHNICAL DATA**

Can be aged for 10 years.

appellation : IGP - Vins du Québec (Quebec wine)

Alcohol: 11% alc./vol.

Total Acidity: 3.99 g/L (H2SO4)

Residual sugars : 1.1 g/L SAQ code: 13107137 Production : 2 200 bottles

Price: 23.95\$