



ÉQUINOX

Type : Dry white wine

Grapes : White Frontenac , Vidal, Seyval

Percentage of alcohol : 12%

Residual sugar :4 g/l

Serving temperature : 6 to 8 °C

Volume : 750 ml

The wine

Fruity, light and delicate dry white wine. Refreshing aromas of pear, citrus, honey and spices. Fresh mouth with a fine minerality. A frank, straight taste with a fine finish, all in finesse.

Grapes

In this blend the Frontenac brings structure, freshness and aromas of white-fleshed fruits. The Vidal brings a touch of citrus and the Seyval freshness and minerality.

Elaboration

Harvested around the autumnal equinox, the fruits that will be pressed are very ripe but still have a nice freshness. The wort gently ferments in stainless steel tank at controlled temperature. The bottling is done after about 8 months of preparation.

Goes very well with

Poultry, fishes, terrines, cheeses, ...

Awards

Equinox won the silver medal in the White wine category at the Quebec wine fair in 2014.

