



NOVEMBRE

Type : Late harvests wine
 Grapes : White Frontenac, Vidal, Geisenheim
 Percentage of alcohol : 9,0%
 Residual sugar : more than 60 g/l
 Serving temperature : 4 to 6 °C
 Volume : 375 ml

The wine

This white wine has a fragrance of tropical fruits, lychee, pears, apples and a touch of vanilla. Fruity, fresh and tasty.

Grapes

The fruits of the four grape varieties present in this wine have the ability to overmature on the vine, while remaining hooked in spite of the wind, the cold and the rain of the autumn in Quebec.

L'élaboration

The well-ripened clusters withered by frost and thaw are harvested in mid-November. Their very sweet wort is fermented cold to preserve all the finesse and the complexity of the aromas and flavors present in this wine.

Goes very well with

Foie gras, pear pie, cheeses, ...

Awards

Silver medal at the contest « The great wines of Québec » of the Wines and chesses of Québec fair.

