



# SOLYTER

Type : Dry white wine aged in oak barrel  
Grapes : Grey Frontenac, White Frontenac  
Percentage of alcohol : 11,5%  
Residual sugar : 4,5 g/l  
Serving temperature : 8 °C  
Volume : 750 ml

## The wine

Dry white wine with refreshing aromas of apples, pineapples and spices, tying itself to the fragrance of toast, honey, vanilla and coconut, resulting from the fermentation in oak barrel. Fresh and tasty mouth with flavors of white-fleshed fruits expressing themselves with finesse, supported by flavors of oak bringing flexibility and length.

## Grapes

Grey Frontenac and White Frontenac are grape varieties perfectly adapted to our climate. Their fruits are very sweet, but retain a beautiful freshness.

## Elaboration

The grey and white Frontenac musts ferment and mature in oak barrel during almost six months. A regular stirring will be carried out where the fine lees, put back in suspension, will bring roundness, richness as well as an impression of sweetness and sweetness to the wine.

## Goes very well with

Poultry, shells, liver paté, ...

## Awards

Solyter won the gold medal in the « White wine of prestige” category at the 2014 Québec wine fair.

