



la Part des anges de l'Orpailleur 2010

GRAPE VARIETY

100% white seyval

DESCRIPTION

Its complex aromas are a wine taster's dream. An initial walnut and prune taste gives way to hues of roasted grains, butter, honey and caramel. An unforgettable experience.

17% alc./vol. / 200 ml

SUGAR 118 g/L

ELABORATION PROCESS

The winemaker chooses the most golden grapes from his vineyard and combines their juice with eau-de-vie. This assembly is then transferred to outdoor demi-johns where aging begins amidst the changing seasons. For at least 24 seasons, the mix slowly matures and acquires a complex and unique aroma. The container is not sealed and allows for seasonal evaporation. Isn't this what angels must be drinking?

SERVING TEMPERATURE 8° to 10°C

RECOMMENDED STORAGE Many years

ORIGINAL VINTAGE 1993



At cocktail hour, with roasted scallops in a buttery sauce, cold meat cuts, pastries as well as goat cheese or blue cheese.

REVIEWS

"A unique concoction made from seyval grapes, matured in a demi-john and subjected to the rigours of our Québec's climate. An original, intense and savoury wine with fruity overtones punctuated by a slight touch of rancio. Fantastic with an after dinner cheese plate."

Nadia Fournier - *Le Guide du vin Phaneuf 2013*