

## **l'Orpailleur rouge 2018**

**SAQ code** 00743559

### **GRAPE VARIETY**

70% frontenac, 15% maréchal Foch, 15% vidal

### **DESCRIPTION**

Intense ruby colour with purple highlights. A charming nose with dominant aromas of cherry, black currant and liquorish. In line with the aromas, the taste is reminiscent of small red berries, blueberries, cocoa and a slight peppered mark. This delicate and finely composed red wine with an overall round and fruity flavour is the most popular Quebec red wine at the SAQ.

13% alc./vol. / 750 ml

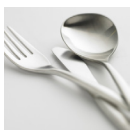
**SUGAR** 4 g/L

**SERVING TEMPERATURE** 14° to 16°C

### **RECOMMENDED STORAGE**

Within 4 years, depending on vintage.

### **ORIGINAL VINTAGE** 1998



Perfectly suited to highlight your pasta, a cheese and ham quiche, basil tomato bruschetta, a tuna skewer, or a good homemade burger.

### **REVIEWS**

*"Supple, vigorous and moderately fruity. Nice overall balance."*

**Nadia Fournier** - *le Guide du vin Phaneuf*

*"Since the vineyard opened 30 years ago, 4 weeks have been added to the growing season, allowing for optimal red wine production conditions. The original intense bouquet tones down after a while. Includes aromas of red berries, dried grapes, prunes and damp earth. Fresh taste with supple tannins."*

**Robert Rheault** - *Le Canada Français*

**Bronze medal / Les Grands Vins du Québec Competition / 2015**

**Gold medal / Les Grands Vins du Québec Competition / 2014**

**Silver Medal / Les Grands Vins du Québec Competition / 2007**

**Silver Cup / Coupe des Nations / 2002**