



L'Orpailleur rosé 2018

GRAPE VARIETY

50% seyval noir, 40% seyval blanc, 10% frontenac

DESCRIPTION

Pressed-grape rosé, with a delicate and brilliant color, its bouquet expresses full aromas of small red berries and blackcurrant. You'll taste a touch of strawberry, rose and raspberry. It is overall a well balanced and delicate wine with a very pleasant and refreshing final.

12% alc./vol. / 750 ml

SUGAR 4 g/L

SERVING TEMPERATURE 8° to 12°C

RECOMMENDED STORAGE

2 years - to preserve its freshness and fruity aromas.

ORIGINAL VINTAGE 1997



At cocktail hour or with scallop and shrimp brochettes covered in citrus zest, sausage with dill, speckled trout, grilled zucchini with feta on mint couscous, croque-monsieur or grilled sliced avocado with shrimp salad.

REVIEWS

"A dry, ethereal, tempting and well-structured rosé with floral and fruity notes. Balanced, refreshing, charming."

Fidèles de Bacchus

Bronze Medal / Finger Lakes International Competition / 2019

Gold Medal / Finger Lakes International Competition / 2017

Double Gold / All Canadian Wine Championship / 2016

Silver Medal / Les Grands Vins du Québec / 2016

Gold medal / Coupe des Nations / 2016

Gold medal / Les Grands Vins du Québec Competition / 2015

Gold medal / Les Grands Vins du Québec Competition / 2014

Gold medal / Les Grands Vins du Québec Competition / 2013

Bronze medal / Coupe des Nations / 2012

Silver medal / Les Grands Vins du Québec Competition / 2011

Gold medal / All Canadian Wine Championship / 2003

Silver medal / Intervin International / 2002

Bronze medal / All Canadian Wine Championship / 2001

Grappe de bronze / Concours vins et cidres du Québec / 2001