



l'Orpailleur gris 2018 Special vintage

GRAPE VARIETY

80% muscat osceola, 20% New York muscat

DESCRIPTION

A seductively brilliant gray wine with aromas of muscat, litchi and rose petals. Ample, round and balanced. Slight tones of exotic fruit, peach and flowers.

12% alc./vol. / 500 ml

SUGAR 10 g/L

SERVING TEMPERATURE 12° to 14°C

RECOMMENDED STORAGE 4 to 5 years

ORIGINAL VINTAGE 2001



A great cocktail that also goes well with seafood and some Asian dishes such as sushi, poultry liver mousse, Cajun chicken fajitas, apple pie or fruit salad.

REVIEWS

"With an initial vintage dating back to 2001, this wine was developed to celebrate the vineyard's 20th anniversary. An extra-rich wine made from vidal, seyval and muscat from New York state. An overall steady and aromatic wine. A great wine to accompany Indian cuisine. Four stars for its originality."

Nadia Fournier - Le Guide du vin

Gold medal / Coupe des Nations / 2014

Gold medal / Les Grands Vins du Québec Competition / 2013

Distinction / Coupe des Nations / 2013

Gold medal / Fête des Vendanges Magog-Orford / 2011

Silver medal / Coupe des Nations / 2009

Gold medal / Coupe des Nations / 2008

Gold medal / Coupe des Nations / 2007

Silver medal / Coupe des Nations / 2006