



## l'Orpailleur Brut

*"Bubbles are the mirror of the magnificent journey of stars and their mysterious aura of hope."*

Marc Grau, cellar master

### GRAPE VARIETY

50% seyval, 50% vidal

### DESCRIPTION

Golden allure, fine and long-lasting bubbles. Supple, well-balanced and fresh taste. Its overtones of baked apples, pear and cookies are truly seductive.

12% alc./vol. / 750 ml

**SUGAR** 5 g/L

### ELABORATION PROCESS

Traditional method with a second, 18-month cellared bottle fermentation.

**SERVING TEMPERATURE** 7° to 10°C

**RECOMMENDED STORAGE** 4 years

**ORIGINAL VINTAGE** 1991



At cocktail hour, or with escargots on puff pastry, ceviche, smoked salmon canapés or salmon filets in a creamy sauce, brie with apples and nuts, ricotta croutons, figs and honey, lobster and shrimp salad.

### REVIEWS

*"This cuvee tastes of cooked or ripe white fruit with a toasty undertone when aerated. The effervescence is very present: the winemaker obviously allowed sufficient time for the bubbles to fully develop and persist. A full-bodied wine reminiscent of sweet pastry."*

Guénaël Revel

**Bronze medal / Finger Lakes International Competition / 2018**

**Silver medal / Finger Lakes International Competition / 2017**

**Silver medal / Coupe des Nations / 2016**

**Bronze medal / All Canadian Wine Championship / 2016**

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

**Silver medal / Les Grands Vins du Québec Competition / 2013**

**Silver medal / Les Grands Vins du Québec Competition / 2012**

**Only bubbly wine made in Québec / Guide Guénaël des Champagnes / 2011**

**Gold medal / Fête des Vendanges Magog-Orford / 2011**

**Top 10 Québec wines / Guide Aubry / 2011**

**Bronze medal / Coupe des Nations / 2003**

**Gold medal / Intervin International / 2002**

**Médaille de bronze / Intervin International / 2000**

**Bronze medal / All Canadian Wine Championship / 2000**

**Silver medal / All Canadian Wine Championship / 1999**

**Bronze medal / Intervin International / 1998**