



l'Orpailleur rouge 2019

SAQ code 00743559

GRAPE VARIETY

70% frontenac, 20% seyval noir, 10% marechal foch

DESCRIPTION

Intense ruby colour with purple hues. Charming nose with aromas of cooked and slightly jammy berries. Its mouth, faithful to the nose, asserts itself by its flavours of cooked berries with a light touch of orange marmalade. This Quebec red wine, the most popular in SAQ, is delicate and has a careful composition. It ends its journey with a round and fruity finish. One of our finest vintages.

12,7% 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