



l'Orpailleur rosé 2019

GRAPE VARIETY

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

DESCRIPTION

This pressed-grape rosé boasts a delicate and brilliant colour with copper tones. It's bouquet expresses full aromas of red berries and acacia. You'll taste a touch of strawberry and white flower. Overall, it is a well-balanced and delicate wine with a very pleasant and refreshing finish.

11,2% alc./vol. / 750 ml

SUGAR 5 g/L

SERVING TEMPERATURE 8° to 12°C

RECOMMENDED STORAGE

2 years - to preserve its freshness and fruity aromas.

ORIGINAL VINTAGE 1997



Enjoy it at cocktail hour or pair with grilled citrus shrimp and scallops, fennel sausages, brook trout, mint couscous with feta and grilled zucchini, croque-monsieur or grilled avocado with a shrimp salad.

REVIEWS

"Delicate, light and refined, this airy wine reveals aromas of wild strawberries, raspberries and redcurrants, enhanced by floral notes. Refreshing and well balanced, its easy-drinking, fruit-forward and airy profile will not fail to impress!"

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