



## GASPEREAU CUVÉE BRUT 2011

Blending Pinot Noir with Chardonnay in a traditional method sparkling is common in France, and making a traditional method Sekt from Riesling in Germany is also common, but combining all three together with Cabernet Franc makes this traditional method sparkling truly unique. A distinct minerality and notes of brioche and apple are expressed in this sparkling wine that was aged in tirage for 74 months. Disgorged in December 2018 and finished with a dry dosage, Gaspereau Vineyards' Cuvée Brut 2011 is a wine that represents Nova Scotia's unique terroir.

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| Gaspereau Vineyards |  | White |  | Nova Scotia |  | 750 mL |  | 12% Alc./Vol. |  | \$34.99 |
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### *Notes*

Traditional method sparkling. 1000 bottles produced.

### *Varietals*

Pinot Noir, Cabernet Franc, Chardonnay, Riesling

\*Prices are subject to change and may vary by province and/or country.

06/14/20

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