




LES VIGNES DES BACCHANTES

















\$18.00

* Suggested retail price



Les Bacchantes Rs1 2022

 In conversion

	Product code	14382329
	Licensee price	\$16.87
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	Canada
	Regulated designation	Protected geographical indication
	Region	Quebec
	Subregion	Hemmingford
	Varietal(s)	Maréchal Foch 50 %
	Varietal(s)	Frontenac Gris 50 %
	Alcohol percentage	11.5%
	Colour	Rose
	Sugar content	< 1g/L
	Closure type	Cork

ABOUT THIS WINERY

This new player in the landscape of Quebec vineyards since 2016 was quick to take his place and has certainly not finished surprising us! Located in Hemmingford in a region where several other wine producers are already established, this estate works with 9 grape varieties, and is in constant search to perfect its winemaking processes, under the relentless supervision of its winemaker Sébastien Daoust.

TASTING NOTES

The first glance is described by a very deep rosé color, even orange. On the nose, aromas of strawberry jam, sour cherries and notes of white flowers emerge. It is a dry, greedy and lively wine.
To enjoy with grilled salmon, a Niçoise salad and grilled vegetables.

PRODUCT NOTES

Word from the winemaker:

Saturday. You did have a to-do list, but none of that happened. And that's perfect. Almost as perfect as the rosé that comes with your best friend.

PRODUCTION NOTES

Sol : Limon-sableux au PH neutre de 7,2
Vendanges manuelles
Vinification en cuves inox

