

Liquoreux d'érable 2017 *Plénitude*



Sommelier Nordiq's note

A *tour de force* in the bottle made from maple water from Domaine Labranche presented in its best light. The beauty of the Liquoreux d'érable *Plénitude* lies in the finesse and complexity of the aromas that jump out at you. It can be enjoyed both on its own as a digestif and at the table with a good local farmer's cheese, as well as with an homemade *pouding chômeur*. You might even be tempted to pour a Liquoreux coulis on your plate to enhance your dessert. All shots are allowed!



Fermentation for 3 months in stainless steel tanks and aging in oak barrels for 9 to 12 months



Maple syrup harvested at the end of the season in spring then vinified



Dark yellow color with golden reflections



Generous nose with aromas of barley sugar, caramel, maple and dried fruit



Full-bodied, expressed in a complex fruity and spicy aromatic bouquet



Ideal with Quebec firm cheese and maple-based desserts



Serve chilled between 6 and 8 °C



12,5 % alc./vol.



Sweet 180 g/l



Drink now or can age up to 10 years. Once opened, keeps for a few weeks in the fridge

- **Réserve** -