

Fortifié d'érable 2019 *Plénitude*

Sommelier Nordiq's note

A product that lives up to its name, presenting our national maple in its most prestigious light. It is aromatic, fine, warm, authentic and strong, It is a bottle that has to be passionately appreciated, one sip at a time. Hours and hours of fun soaking your lips in such a high quality digestive. Try it with a strong cheese or a bite of dark chocolate. For cocktail lovers, the Domaine Labranche Fortifié d'érable *Plénitude* will add depth and refinement to your creations.



Maple water harvested in the spring, then fortified with Canadian spirit. One year aging in French oak barrels



Maple syrup harvested at the end of the season in spring, vinified and fortified



Amber colour with copper highlights



Charming nose with aromas of maple butter, spices, pecans and red oak



Palate dominated by maple and spice flavors reminiscent of cinnamon and a long, warm finish



Serve at the end of a meal with any Quebec blue cheese or as a dessert with fine chocolates



Serve chilled between 10 and 12 °C



20 % alc./vol.



Sweet 130 g/l



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

- Réserve -