

# Mousseux d'érable 2019 *Traditionnel*



## Sommelier Nordiq's note

Maple at its best! The Mousseux d'érable 2019 *Traditionnel* made from 100% maple from Domaine Labranche has everything to delight lovers of traditional method wine. Ideal to accompany hearty Sunday brunches or a board of Quebec cheeses. For the more daring, try it with sushi! The fish and the acidity of the sparkling wine make the perfect pairing! A product that stands out for its originality and great versatility!



Aging in stainless steel vats followed by 9 months on lees



100% maple



Pale yellow color with golden shades



Complex nose with aromas of brioche bread, honey and almond paste



Fine bubbles and creamy texture. The refreshing acidity reveals the subtle aromas of maple on the finish



Ideal for aperitifs, cheeses and maple-based desserts



Serve cold between 4 and 6 °C



12 % alc./vol.



Extra-brut < 4 g/l



Drink now or 3 years from now. Once opened, the bottle will keep fresh for 1 week with a sparkling wine stopper

- **Classique** -