

# Vin d'érable 2019 *Fraîcheur*



## Sommelier Nordiq's note

An astonishing product from Quebec based on maple syrup! The elegance and finesse of the aromas easily make it pass for a white wine. The Domaine Labranche Vin d'érable *Fraîcheur* pairs well with a creamy pasta dish. Also try it with Asian dishes, whether flavored like an Indian curry or spicy like a Pad Thai with shrimps. Have fun testing your friends or family, without revealing to them that it is a maple product... The skeptics will be confused!!



One year aging on lees



100% maple



Pale yellow color with green shades



Nose with fine aromas of maple water, beeswax, hay and green apple



Ample mouth, frank acidity which reveals the aroma of green apple, while the notes of hay and apple are expressed in final



Ideal for aperitif, fish, white meats and Asian dishes



Serve chilled between 8 and 10 °C



12,5 % alc./vol.



Dry < 4 g/l



Drink now or 3 years from now. Once opened, the bottle will keep fresh for 1 week with an airtight cap

- **Classique** -