

Rosé érable & canneberge 2019 *Fraîcheur*



Sommelier Nordiq's note

This product brilliantly combines two of Quebec best resources: maple and cranberries! We open the bottle to cool off after a hot summer day and then we sit down with a nice grilled white meat paired with cranberry sauce. For sweet tooths, the Domaine Labranche Rosé érable & canneberge *Fraîcheur* will be enhanced alongside a homemade red fruit pie.



Aged 6 months in stainless steel vats on lees



Maceration of maple syrup and cranberries



Rich dark pink color with salmon reflections



Charming nose of maple, cranberry, pomegranate and dried rose water



Nice structure, light tannin, the cranberry aroma is dominant, while the finish reveals fine maple aromas



Enjoy as an aperitif or with white meat or a strawberry and rhubarb pie



Serve chilled between 4 and 6 °C



11 % alc./vol.



Medium-sweet 20 g/l



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

- Édition Limitée -