

Sommelier Nordiq's note

Our nation's maple has evolved into a great Quebec maple wine! The Domaine Labranche Vin d'érable *Signature* is made with maple water and yet it is easily confused with a white wine made from grapes. To be enjoyed and discovered first as an aperitif and then deepen the experience with grilled chicken marinated with maple syrup.



Aged one year in French oak barrels



100% maple



Pale yellow color with golden shades



Delicate nose with aromas of green apple, lime and maple water



Ample on the palate and light tannin, refreshing acidity which highlights the aroma of maple water, while the note of green apple is expressed on the finish



Perfect for aperitif or with white meat marinated in maple syrup



D'ÉRABLE

Serve chilled between 6 and 8 °C



12 % alc./vol.



Dry < 1 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 -