

VIN DOUX NATUREL
Marquette

2018

Blend:

100% Marquette

Alcohol: 15.6% abv **TA:** 8.03 g/L **pH:** 3.41

Residual Sugar: 7.6% or 76 g/L

Case Production: 335 cases

Date Bottled: 5/2/2018

Grape Source(s): 100% Cellardoor Estate Vineyard, Lincolnville, ME

Aging: 100% Stainless Steel

Winemaker Notes: Hand harvested at peak ripeness, we fermented our estate Marquette grapes on the skins for 3 days. To stop the fermentation, we used a unique method called mutage, where a pure grape originating spirit containing 95% alcohol is added to the must during fermentation. Doing so stops the fermentation process by killing the yeast, which in turn has two effects; this process increases the level of alcohol while allowing the finished wine to maintain a natural level of sweetness - hence the name Vin Doux Naturel. Popular on the Mediterranean coast of France, Maine grown Marquette - with its high sugars and high acidity - is well suited to this winemaking style.

Tasting Notes: With the perfect balance of body, sweetness, and acidity, our vin doux naturel has notes of cherry, licorice, and sarsaparilla.

Awards:

Double Gold - 2019 San Francisco International Wine Competition (95 points)

Gold - 2020 Critics Challenge 2019 (90 points)

Pairing Suggestions:

- Whipped lemon curd with macerated strawberries
- Cherry clafoutis
- Vanilla panna cotta with seasonal berries

Price: \$18.00



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