



DEVONIAN COAST WINERIES



MERCATOR LAT 45°N WHITE

Mercator wines intersect to create a waypoint in our wine region's 30-year journey. Together they represent the unique position of our vineyards on this earth.

NOSE:

Fresh notes of apple and pear with a hint of minerality are found on the nose of this wine accented by a rich notes of brioche and lemon curd.

PALATE:

A balanced natural acidity and a beautiful vein of minerality are expressed on the palate as well as notes of brioche and lemon curd that mirror the aromatics from the nose. Mercator White is a wine with a dry, and restrained style that can be enjoyed now or can be cellared to gain further complexity.

PAIRING:

Mercator White is a wine of depth and richness while retaining a bright acidity. As such, this wine can pair with many white wine dishes. Examples include cream –based pastas, scallops, fish chowder, roast chicken and many pork dishes.

NOTES:

A signature proprietary wine from the Mercator Vineyards, this blended wine is created to express the characteristics intrinsic in fine white wines . The aromatic profile of each grape variety in the blend was respected during fermentation providing fresh aromatics on the nose while elements of barrel fermented and “sur lie” winemaking techniques were used to give the wine depth, texture and additional complexity.

Alc/Vol: 12%

Size: 750 mL

Varietal: L'Acadie Blanc, Seyval Blanc

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