



## LASTELLA WINERY

Classic d'Osoyoos 2019

67,25\$

\* Prix de détail suggéré

	Code produit	15021592
\$	Prix licencié	57.49\$
	Conditionnement	12x750ml
🚚	Type d'approvisionnement	SAQ Spécialité par lot
📅	Statut	Succ. Seul.
🍷	Type de produit	Vin tranquille
🇨🇦	Pays	Canada
📍	Désignation réglementée	Vintners quality alliance (VQA)
📍	Région	Colombie-Britannique
📍	Sous-région	Vallée de l'Okanagan
🍇	Cépage(s)	Sangiovese 50 %
🍇	Cépage(s)	Cabernet Franc 17 %
🍇	Cépage(s)	Cabernet Sauvignon 17 %
🍇	Cépage(s)	Merlot 16 %
%	Pourcentage d'alcool	13.5%
🍷	Couleur	Rouge
💧	Sucre	Sec
🔑	Fermeture	Liège

### INFORMATION SUR LE DOMAINE

At LaStella, we celebrate the sun that ripens our grapes and brings warmth to our life, and we share that with everyone who visits us. LaStella is Situated at Osoyoos Lake in the sunny South Okanagan valley of beautiful British Columbia. Here our vineyards produce great fruit and we craft them into such proprietary wines as Allegretto, Vivace and Maestoso. Each wine has its own story.

### NOTES DE DÉGUSTATION

2019:the second release of Classico d'Osoyoos, a single vineyard,Sangiovese dominant Tuscan blend.Classico d'Osoyoos is our attempt at building an old-school red wine,think classic claret or pre-modernization Tuscan reds.A wine that harnesses the lithe and ethereal qualities and celebrates these qualities over weight and concentration.If you're a fan of the more elegant, linear and old-school styling of Chianti and coastal Tuscan reds, is for you

### NOTES SUR LE PRODUIT

#### RECOMMENDED FOOD PAIRING

Di Carne: Braised veal shank, Osso Buco or Tuscan roast lamb with a rosemary crust.

Vegetariano / Vegano: Hearty braised vegetable stew or sweet potato & mushroom cannelloni.

### ÉLABORATION DU PRODUIT

GROWN: 100% Osoyoos Lake District West

VINEYARD: **CHRISTIAN LANGLOIS**  
(514) 568-7684  
SOIL: Osoyoos, 5900 ft. altitudinal  
Rive-Nord, Mauricie et  
Abitibi-Témiscamingue

**DIDIER BOUCHARD**  
(438) 871-2948  
Laval, Ouest de l'île et  
Gatineau

**FRÉDÉRIC LAVOIE**  
(514) 546-0050  
Montréal - Centre-Ville

**BENOIT DESORMIERS**  
(514) 977-2841  
Rive-Sud, Montérégie

**JORDAN CLOUTIER**  
(418) 999-0924  
Capitale Nationale

La Céleste Vins et Spiritueux  
6829-A avenue de l'Épée  
Montreal, QC H3N 2C7  
(514) 948-5050



SOIL TYPE: Mostly gravel with clay and gravel sub soil  
AGE OF VINES: 10-12 years old  
YIELD: Average of 2.8 tons/acre  
PRODUCTION: 150 cases  
CLARIFICATION: Unfined, lightly coarse filtered  
AGING: 15 months in re-fill and neutral oak barrels of  
French and Slavonian origin



**CHRISTIAN LANGLOIS**  
(514) 568-7684  
Rive-Nord, Mauricie et  
Abitibi-Témiscamingue

**JORDAN CLOUTIER**  
(418) 999-0924  
Capitale Nationale

**DIDIER BOUCHARD**  
(438) 871-2948  
Laval, Ouest de l'Île et  
Gatineau

**FRÉDÉRIC LAVOIE**  
(514) 546-0050  
Montréal - Centre-Ville

**BENOIT DESORMIERS**  
(514) 977-2841  
Rive-Sud, Montérégie