



Benjamin Bridge NV Brut

Winery: Benjamin Bridge
Category: Wine – Sparkling – White
Grape Variety: 55% L'Acadie, 45% Chardonnay
Region: Gaspereau Valley / Nova Scotia/ Canada
Vineyard: Estate
Winery established: 1999
Feature: organic farming. Member of Regeneration Canada



Product Information

Soil: complex mix of alluvial and glacial deposits, red clay, sand and gravel

Age of vines: up to 25 years old

Vinification: Traditional method with second fermentation in the bottle. A non-vintage sparkling wine capturing similarities of each growing season. To do so, the NV taps into the Benjamin Bridge library of sparkling wines that spans over 13 years, including blending components from their inaugural 2002 vintage, to create a house style. This handcrafted sparkling wine offers a true taste of Benjamin Bridge's history.

Tasting Note: In the glass, a pale golden color with a straw hue. On the nose, the wine displays suggestions of smoke and lemon rind with strong sea minerals undertones. The palate is luscious, but with good intensity and vibrancy. Featuring both substantial structure and elegance, vibrant notes of lime blossom and hints of smoke echo through an expressive finish.

Alc.: 12.5%

RS: 4.0 g/L

TA: 8.5 g/L

Producer Information

Benjamin Bridge, a women-led trailblazing force in Canadian winemaking for over two decades, is dedicated to sustainability, community, and innovation. Its mandate centers on crafting exceptional wines that redefine industry norms. From the iconic Nova 7 to groundbreaking fermented-in-can sparkling wines, the winery consistently pushes boundaries, guided by values of integrity, innovation, and inclusivity. As stewards of Mi'kma'ki lands, the team is on a lifelong reconciliation journey with Glooscap First Nation as formal allies. Sustainability is integral to its core, reflected in initiatives like a 4-day work week pilot, mandated volunteerism, and local economic development. Achieving B Corp certification further solidifies its commitment to social and environmental responsibility and its aim to contribute meaningfully to a better, regenerative world, embodied in our farm values. Like some of the greatest wine regions in the world, the Gaspereau Valley has a truly exemplary maritime climate. Its coastal terroir is shaped by its proximity to the Bay of Fundy, a vast expanse of seawater home to the highest tides in the world. The Fundy tides average a vertical shift of 14 to 16 meters, twice a day.

The Gaspereau River runs from east to west within the Valley, spilling into the Bay. The upper Gaspereau Valley is narrow and somewhat sheltered, and is tilted westward, significantly capturing more sun. Ambient daily temperatures during the growing season are heightened by this positioning, creating a collecting point for optimal heat absorption benefiting the Benjamin Bridge vineyards. These moderated temperatures allow for the development of delicate aromatics and the retention of natural acidity in the grapes, so vital to the creation of top-flight sparkling wines made in the classic style. The prolonged growing season permits an extended ripening process that enables the grapes to achieve full phenological maturity, critical to the texture and complexity of these sparkling wines.