
Benjamin Bridge Piquette (250 ml can)

Winery: Benjamin Bridge

Category: Wine – Sparkling – White

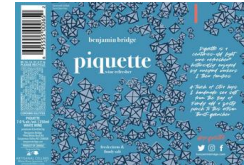
Grape Variety: Sauvignon Blanc, NY Muscat, Chardonnay Musque, Ortega and Geisenheim skins

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: Made from the second pressings of grape pomace, known to have been enjoyed by French farmhands and vineyard workers. The true beauty of Piquette is that it unites low-intervention craftsman ship and relying on the highly sustainable act of reducing waste.

For optimal refreshment, we added a pinch of handmade salt flakes from the Bay of Fundy. Finally, to make our Piquette extra succulent, we finished it with a delicate touch of organic Citra hops and packed an energizing jolt of fizz to create the zestiest wine refresher. Since grape skins are essential to the process, we selected varieties with highly aromatic compounds within their skins, such as SB, NY Muscat, Chardonnay Musque, Ortega, Geisenheim.

Tasting Note: In the glass, a hazy golden color with emerald reflections. On the nose, a cascade of freshly squeezed ruby grapefruit and lime zest is interlaced with suggestions of blooming lavender tree. On the palate, a myriad of lively citrus notes creates the most refreshing balance between hints of zesty lime and a soft touch of maritime salt

Alc.: 5.0%

RS: <1.0 g/L

TA: 8.0 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.