GASPEREAU LUCIE KUHLMANN

With a fruit-driven nose backed by vanilla and spice, a balanced backbone of acidity and moderate tannin, the Lucie Kuhlmann makes an ideal companion for robust beef or lamb dishes, Osso Bucco and many tomato-based Italian dishes.

Gaspereau Vineyards	Red	Nova Scotia	750 mL	12% Alc./Vol.	$21.99

Nose

Notes of cherry and raspberry integrated with complex vanilla and chocolate aromas and a hint of spiced oak are expressed on the nose of this robust red wine. The combination of fruit and oak foreshadow the complexity that will present itself on the palate.

Palate

Lucie Kuhlmann is an elegant red wine with moderate tannins and a food-friendly acidity that makes it a great candidate for gentle oak aging. Our wine making philosophy is to use oak-aging to add to the wine's profile without overpower its subtleties. As such, the Lucie Kuhlmann is aged in a combination of newer and older French and Hungarian oak barrels to enhance the structure and tannin profile while complementing the fruit on the nose with nuances of vanilla and spice.

Pairings

Ideal companion for robust beef or lamb dishes, Osso Bucco and many tomato-based Italian dishes.

Notes

Deep cherry hue

Varietals

Lucie Kuhlmann

Awards

Gold - 2014 Atlantic Canadian Wine Awards

*Prices are subject to change and may vary by province and/or country.

06/10/25

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