

Elevated

EXPLORATIONS



**TASTING PRESENTED BY
CHARTON HOBBS**

1. MONTGRAS HANDCRAFTED RIESLING (WHITE)
2. OSOYOOS LAROSE LE GRAND VIN (RED)
3. PASQUA MAI DIRE MAI (RED)

18+

Éducalcohol
La modération a bien meilleur goût.

**YOU CAN FIND THE DETAILS
OF THE ITINERARY ON THE
BACK OF THIS SHEET.**

1

GO TO MONTGRAS

Discover Montgras Handcrafted Riesling, a wine born from the inspiration of Santiago Margozzini combined with the expertise of a German winemaker. Grown on the gentle hills of the Bio-Bio Valley and fermented in stainless steel tanks, this wine undergoes a five-month lees aging, enhancing its complexity. Fruity, it reveals hints of pineapple, peach, and apricot. This wine, destined for beautiful evolution over the years, was awarded a gold medal at the 'Global Riesling Masters 2021', promising you a unique experience.

DÉGUSTATION: MONTGRAS HANDCRAFTED RIESLING

SAQ code	15230301	Alcohol	13%
Variety	Riesling	Taux de sucre	5,5g/L
Price	36,75\$	Available for private import	

2

GO TO OSOYOOS

Discover the excellence of Bordeaux wines in the heart of Canada with Grand Vin d'Osoyoos Larose. A balanced blend of Merlot, Cabernet Sauvignon, Cabernet Franc, and Petit Verdot. A vineyard treasure overlooking Osoyoos Lake, exclusive to Groupe Taillan. Garnet hue, captivating aromas of blackberries and spices. On the palate, rich flavors of black cherry, blueberry, dark plum, and toasty oak. Enjoy now or age for up to 10 years.

DÉGUSTATION: OSOYOOS LAROSE LE GRAND VIN

Code SAQ	10327630	Price	55,50\$
Variety	Cabernet sauvignon Merlot Cabernet franc Petit verdot	Alcohol	14%
		Taux de sucre	3g/L
		Available in SAQ	

3

GO TO OSOYOOS



CONGRATULATIONS! YOU'VE COMPLETED YOUR JOURNEY THROUGH THE VINEYARDS AND WINE DELIGHTS!

I ENTER MY EMAIL TO PARTICIPATE IN THE CONTEST.

Sign up using the QR code available on our tables.



MODERATION WILL ALWAYS TASTE BETTER.

4

GO TO PASQUA

We conclude this high-flying journey with MAI DIRE MAI, which translates to 'Never Say Never'. It embodies the excellence of Amarone and Valpolicella Superiore, born from the centuries-old expertise of the Pasqua family, who acquired an idyllic terroir to create this exceptional wine. Grapes are harvested fully ripe, then undergo 'appassimento', a drying process that concentrates sugars and flavors. The low-temperature fermentation lasts up to 50 days, followed by aging for at least 2 years in oak barrels. A meticulous process for an intense and complex wine. Let yourself be captivated by this unforgettable experience.

DÉGUSTATION: PASQUA MAI DIRE MAI

Code SAQ	14227812	Price	130,25\$
Variety	Corvina Corvinone Oseleta Rondinella	Alcohol	16,5%
		Available in SAQ	