

DISCOVER THE ABUNDANCE OF ROSÉ AND RED WINES FROM QUEBEC



RED WINES ARE MOSTLY MADE FROM A BLEND OF THE MAIN RED VARIETIES GROWN HERE.

SEYVAL NOIR: Variety generally producing very light-bodied wines with a light colour and notes of strawberry and wild fruit.

SAINTE-CROIX: Variety producing wines that are fruity and balanced with aromas of blackberry, licorice and green pepper.

BACO NOIR: Variety producing wines of a darker red colour. Aromatic nose of fruit, spices and toasted notes. In the mouth, it has good structure and fairly supple tannins. The best examples are silky and elegant. They are sometimes left for a period of time in oak casks.

MARÉCHAL FOCH: Variety producing deeply coloured wines. They are fruity, spicy and structured. The best examples are silky and elegant, generally full-bodied and well balanced. Often blended with the Lucie Kuhlmann variety. Sometimes aged in oak casks.

LUCIE KUHLMANN: Variety producing colourful, intense wines with aromas of blackberry, strawberry, cherry and flowers. They are complex and delicious with fleshy tannins. They are sometimes left for a period of time in oak casks.

MARQUETTE: Variety producing heady wines characterized by aromas of wild red fruit, spicy notes (black and white pepper) and flowers. They have good tannic structure.

FRONTENAC NOIR: Variety producing deeply coloured wines with aromas of strawberry, black cherry, prune and roasted notes. Wines are fairly full-bodied with good freshness.

TYPE OF WINE	VARIETIES 	CHARACTERISTICS	WINES WITH SIMILAR PROFILES	TASTE TAGS	FOOD-WINE PAIRINGS	T °C FOR SERVING	CELLARING POTENTIAL
ROSÉ WINES	<ul style="list-style-type: none"> ◆ Seyval Noir ◆ Sainte-Croix ◆ Frontenac Noir ◆ Lucie Kuhlmann ◆ Maréchal Foch 	<ul style="list-style-type: none"> ◆ Shimmering rose or raspberry colour. Often with good intensity. ◆ Nose dominated by fruit with notes of strawberry, red berries, raspberry and melon. Also redolent with floral and/or spicy notes. ◆ Refreshing and balanced in the mouth. ◆ Semi-dry rosés are often more supple. 	<ul style="list-style-type: none"> ◆ Rosé from the Loire ◆ Rosé from Spain ◆ New World Rosé 	  	<ul style="list-style-type: none"> ◆ Aperitif (ideal) ◆ Fish-based first course (e.g. salmon tartare) ◆ Terrine ◆ Cheese ◆ Mixed salad ◆ Cold cuts ◆ Mixed grilled meats ◆ Dessert with red fruit (semi-sweet) 	8–12°C	Ready to drink 1–2 years
LIGHT RED WINES	<ul style="list-style-type: none"> ◆ Seyval Noir ◆ Sainte-Croix ◆ Baco Noir ◆ Maréchal Foch ◆ Marquette ◆ Lucie Kuhlmann ◆ Frontenac Noir 	<ul style="list-style-type: none"> ◆ Strong colour from reddish-purple to ruby red. ◆ Aromatic nose of red fruit and flowers. ◆ Fruity and well balanced with a particular liveliness in the mouth. ◆ Sufficiently present tannins, but generally silky. 	<ul style="list-style-type: none"> ◆ Gamay ◆ Pinot Noir ◆ Beaujolais ◆ Bourgogne ◆ Valpolicella 		<ul style="list-style-type: none"> ◆ Cold cuts ◆ Terrine ◆ Roasted poultry ◆ White meat and delicate red meat ◆ Pasta with tomato sauce and pizza ◆ Mild cheese 	14–16°C	Ready to drink 2–3 years
MEDIUM-BODIED RED WINES	<ul style="list-style-type: none"> ◆ Seyval Noir ◆ Sainte-Croix ◆ Baco Noir ◆ Maréchal Foch ◆ Marquette ◆ Lucie Kuhlmann ◆ Frontenac Noir 	<ul style="list-style-type: none"> ◆ Deeply coloured reddish-purple to ruby red. ◆ Aromatic nose, rich with notes of red or black fruit, spices, and sometimes with the presence of woody notes. ◆ Delicious in the mouth, well balanced with good freshness. Firm-to-fleshy tannins. ◆ Aging in oak casks lends more body. 	<ul style="list-style-type: none"> ◆ Syrah ◆ Malbec ◆ Merlot ◆ Cabernet Franc ◆ Côtes du Rhône ◆ Languedoc ◆ Bordeaux ◆ New World Merlot 	 	<ul style="list-style-type: none"> ◆ Red meat and roasted or grilled game ◆ Stewed beef ◆ Lasagna and cannelloni with meat ◆ Mushroom risotto ◆ Cheese with pronounced flavour 	16–18°C	Medium-term cellaring 3–7 years
SWEET RED WINES	<ul style="list-style-type: none"> ◆ Frontenac Noir ◆ Lucie Kuhlmann ◆ Maréchal Foch ◆ Sainte-Croix 	<p>Ice wines (less than 125 g/L of sugar, natural concentration of sugars by cold temperatures)</p> <ul style="list-style-type: none"> ◆ Dark garnet-red colour. ◆ Intense, rich nose of red fruit jam, candied fruit, caramel, vanilla and chocolate. <p>Sweet in the mouth (over 125 g/L of sugar)</p> <ul style="list-style-type: none"> ◆ Sweet in the mouth, well balanced and quite refreshing. 			<ul style="list-style-type: none"> ◆ Delicious mild cheese ◆ Dessert ◆ Chocolate or red fruit pastry ◆ Petits fours 	6–10°C	Long-term cellaring Over 10 years