

# PAS SAGES

**PAS SAGES EXPANDS ITS EXCEPTIONAL CANADIAN WINE COLLECTION WITH A SEMI-DRY RIESLING FROM NIAGARA**  
**Available now at [saq.com](http://saq.com) and at the SAQ store by the end of February**

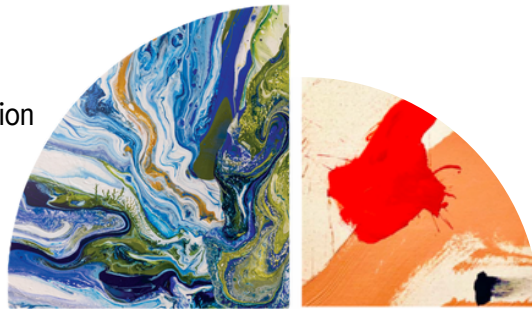
Good news for Riesling lovers, epicureans, and artists at heart! Pas Sages is expanding its Canadian wine collection with a semi-dry, well-balanced Riesling with mineral notes from Niagara. This wine pairs perfectly with spicy Asian dishes, tomato-based pastas or chicken with pesto, and promises a lively and balanced taste experience.

Pas Sages wines are made from grapes grown in Canada's famous wine-producing regions and bottled in Quebec. A tribute to the winemakers' expertise, the labels feature original works by Quebec artists that are inspired by each wine's assertive character and unique personality. Amelia Hadouchi, the artist behind the Riesling label, drew inspiration from vineyards, water and topographical maps.

## THE PASSAGE OF EXPERTISE

Pas Sages is a tribute to the expertise of winemakers, illustrated by four Quebec artists. Each label has been designed with a unique work of art inspired by the character and personality of the wine, with the sensible artistic touch and vision of local artists.

**Amélia Hadouchi** drew inspiration from nature and wellness to create the Riesling label.



**Miville** using abstract expressionism, painted the label for the unfiltered and unfinned orange wine.

**Méphisto Bates** designed the label to reflect the primary and pastel colours of the Gamay grape.



**Mélanie Arcand** was inspired by the concept of duality to create the label for the no-dosage sparkling wine.

## BETTER TRACEABILITY

Pas Sages offers innovative wines coming from Canadian vineyards. Grapes are vinified and bottled in Rougemont, Quebec, to reduce their ecological footprint and understand their traceability while promoting local expertise and local purchase.

**NEW : RIESLING**

This semi-dry Riesling offers the perfect balance between sweet and acidic. The grapes were left on the vine longer, producing strong aromas of stone fruit and subtle floral notes. The vineyards enjoy a long growing season thanks to the moderating effect of the nearby lake. Once harvested, the grapes are lightly pressed and put through a spontaneous cold fermentation stage, followed by a prolonged maturation on lees that imparts a broad range of bold flavours that end on a dry yet lively note. The wine boasts a mineral-laden and refreshing green apple and peach profile that pairs well with spicy Asian dishes, tomato-based pastas and chicken with pesto.



**AVAILABLE ON SAQ.COM**  
AT THE SAQ AS OF  
FEBRUARY 28, 2023

**PRICE**  
\$17,50

**SIZE**  
750 ML

**UNFILTERED AND UNFINED ORANGE**

An unfiltered orange blend of 60% Vidal and 40% Chardonnay grapes. Macerated on the skins, the wine is then pressed to extract its full flavour potential in its raw state and matured on lees in a stainless-steel tank for a prolonged period with frequent stirring to improve circulation and provide fullness in the mouth. Dry with aromas of white-fleshed fruit, it is sure to seduce with its audacity. This wine pairs well with shrimp dishes, smoked salmon and Asian grilled lobster.



**AVAILABLE AT THE SAQ**

**PRICE**  
\$19,75

**SIZE**  
750 ML

#1 Canadian orange wine\*

**GAMAY**

The Pas Sages Gamay is a medium-bodied wine that is distinguished by its gentle tannins and fruity flavour. Upon harvesting, the grapes are treated with oak tannins to reduce oxidation, then fermented with the skins and Gamay-specific yeast strains and nutrients. Once the alcoholic fermentation is complete, the must is pressed at 0.2 to 2.0 bars of pressure, the wine is sulphated and transferred into a cooling tank, then matured in stainless-steel tanks for six to eight weeks with oak chips. Blending raspberry and morello cherry with hints of coffee and peppery spices, the wine exhibits a modest wild side that pairs well with veal and lamb chops, and mushroom puff pastry dishes.



**AVAILABLE AT THE SAQ**

**PRICE**  
\$17,50

**SIZE**  
750 ML

#1 Canadian Gamay wine\*

**NO-DOSAGE BRUT SPARKLING WINE**

With its bubbles and low sugar content (2.4 g/L), Pas Sages brut sparkling wine, a blend of 45% Chardonnay, 35% Riesling and 20% Pinot Noir grapes, was crafted specifically for the Quebec market and is perfect for festivities. With a pronounced mineral edge, the grapes harvested in early September release citrus aromas and delicate floral undertones. The wine's effervescence is then obtained in a tank using the Charmat method. The wine pairs well with smoked salmon and cucumber canapés, oysters or melon and prosciutto for a perfect celebration of flavours.



**AVAILABLE AT THE SAQ**

**PRICE**  
\$19,75

**SIZE**  
750 ML

#1 Canadian sparkling wine \*

## ABOUT PAS SAGES

Inspired by the winemakers' expertise, Pas Sages wines have an assertive character that is expressed through unique works made by Quebec artists. Pas Sages offers Canadian wines created with attention of detail, from the grape to the label. This collection will appeal to wine lovers on the lookout for new favourites and for wines that embody the shared knowledge between winemakers and local artists.

# PAS SAGES

## ABOUT ARTERRA

Arterra Wines Canada Inc. is Canada's leading producer and marketer of award-winning, globally recognized Canadian and imported wines. It owns and distributes a variety of wine brands, including Jackson-Triggs, Inniskillin, Bodacious, BASK, Saintly, Bù and Kim Crawford. Headquartered in Mississauga, Ontario, Arterra operates eight wineries across the country, with over 1,700 acres of premium vineyards in Canada's wine regions.

Download high-resolution images of the Pas Sages wine collection and click [here](#) to discover the creative process of each artistic collaboration.



\* PowerBi 750mL, 23 oct-19nov

## CONTACT

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