

Toujours Vivant

Hommage a un immortel de chez nous

Toujours Vivant was conceived during one wild night before the Bottled Alive fair with my "Montreal family" as a unique Nestarec × Ward × Bar VinVinVin collab. It's a beautiful homage to Gerry Boulet, the legendary French Canadian singer and songwriter, and his eponymous song whose defiant energy and forward-charging vitality are in perfect sync with the Nestarec philosophy. This third edition is a field blend from the vineyard right next to our winery (hence the nickname "Château")—a low-altitude site prone to spring frosts, which gives the wine its distinct character. The frosts mean lower yields and later ripening for some of the grapes, translating into distinctive acidity and layers of complexity you won't find elsewhere.

Available only in Québec via Ward & Associés, my long-time QC importer.

Nestarec

A multi-vintage blend, this time of the generous 2022 and a well-behaved 2023. I find this continuity and vintage play so fitting for a wine that is Toujours Vivant, ever alive!

Grape varieties: Neuburger + Riesling	
Region: Morava	Subregion: Velkopavlovická
Village: Velké Bílovice	Vineyard: Vinohrádky ("Château")
Soil: Loess + clay	Average altitude: 205 m ASL
Aspect: West-East	Slope: 4%
Farming: Organic (certified by <u>ABCERT</u>)	
Age of vines: Planted in 2019	Vineyard size: 0.8 ha
Training system: Guyot	Density of plantation: 2.20 × 1.0 m
Harvest: By hand, 2022 and 2023	Yield: 32 hl/ha
Vinification: Sorted by hand, direct but very long press acting as a sort of skin contact	
Pressing: Very slow and gentle pneumatic press for almost 3 days	
Fermentation: Spontaneous in barrel	
Ageing: 3000L oak foudre	
Fining: No	Filtration: No
Sulfur addition: 5ppm before bottling	
Bottling: December 2025	Lot number: TV3
Bottle: 1.0 l Vetropack Green and 1.5 l Vetropack Burgundy	
Alcohol by volume: 12 %	
Closure: Crown cap and Ardeaseal	Acids: 6.4 g/l
Serving temperature: 11–12 °C	Residual sugar: 0.1 g/l
Serving glass: Izaak Reich Linden N2, Riedel Performance Chardonnay	
First vintage: 2019	
Designation: Moravské zemské víno (IGP equivalent)	
Recycling info: www.nestarec.cz/sorting-info	

Label art by
Nikolas da Fonseca,
Vin Vin Vin Bar



More on the wines and our philosophy on
www.nestarec.cz &  [@milannestarec](https://www.instagram.com/milannestarec)