



## CIDRE PAYS D'AUGE

NATURALLY SPARKLING

**Cidre Pays d'Auge** is created using the traditional method of the Pays d'Auge. Full of fruit and freshness, the taste reveals the aromas of apples and citrus with finesse.

**TERROIR:** NUTRIENT POOR CLAY AND MARL SOIL,  
PERFECT FOR GIVING SMALL FRUIT.  
**VARIETIES:** 60% OF BITTERSWEET APPLES, 25% BITTER APPLES, 15% OF ACIDIC  
APPLES  
**HARVESTING:** FROM OCTOBER TO NOVEMBER  
**ALCOHOL CONT.:** 5.5 % VOL.

### TECHNIQUES USED

Controlled fermentation in stainless steel vats. Indigenous yeasts. Stabilization of the cider is sought by carrying out successive racking. The fermentation is controlled by successive racking. The cider is bottled unpasteurized in March.

**Density** (O.G.): 1061 after pressing, equivalent to 139 g of sugar per litre. 1017 when bottled, which gives 5.5 % alcohol after bottle fermentation has finished.

### TASTING NOTES

**Eyes:** Golden color, limpid, fine bubbles.

**Nose:** Fresh, ripe apple, floral note.

**Mouth:** Intense, round and delicate underlined by quaffable candied fruits, powerful and tannic finish.

### NUTRITION

No sugar added. No gluten.

Calories per glass: 65 Cal. (12.5 cl glass)

### SUGGESTIONS

**Storage:** Keep the bottles upright in a cool cellar (8 to 12°C, 46 to 54°F ). If well cellared, it can be kept for 3 years after bottling.

It is natural that a light deposit appears.

**Service:** Aperitif, or to accompany white meat or fish, cheese, desserts, pancakes. Also in preparation for sauces and marinades.

Bottle types: 75 cl



### DOMAINE DUPONT

14430 VICTOT-PONTFOL - FRANCE

TEL.: +33 (0)231.632.424 - FAX: +33 (0)231.631.476 - EMAIL: INFO@CALVADOS-DUPONT.COM