



CUVÉE COLETTE

NATURALLY SPARKLING

Cuvée Colette is a cider made following the "méthode traditionnelle" (traditional method) of making sparkling wines. Refined and elegant, it is a beautiful cuvee to accompany noble seafood products.

TERROIR: NUTRIENT POOR CLAY AND MARL SOIL,
PERFECT FOR GIVING SMALL FRUIT.
VARIETIES: 100% OF ACID APPLES
HARVESTING: FROM OCTOBER TO NOVEMBER
ALCOHOL CONT.: 8.5 % VOL.

TECHNIQUES USED

Controlled fermentation in stainless steel vats. Indigenous yeasts. The fermentation is controlled by successive racking. Bottle conditioning takes place using selected yeasts. The lees break down and are re-absorbed by autolysis, which gives the cider structure and roundness. The deposit remaining in the bottle is removed by **disgorging**. The cider made in this way is clear and without deposit. Bottled in the spring. Fermentation on the lees takes place for at least 12 months before disgorging.

Density (O.G.): 1052 after pressing, equivalent to 115 g of sugar per litre.
1001 after second fermentation.

TASTING NOTES

Eyes: Clear. Pale yellow colour. Very fine mousse.

Nose: Fresh and fine, delicate scents of citrus and white flowers supported by notes of fresh apples.

Mouth: Lively and fresh attack. The palate is frank with nice aromas of lemon, dried apricot and fresh apple. A delicate and mineral finish with iodized notes.

NUTRITION

No gluten.

SUGGESTIONS

Storage: Keep the bottles upright or lying down in a cool cellar (8 to 12°C, 46 to 54°F). The fact that there is no deposit makes the Cuvée Colette capable of being kept many years if conditions are good.

Service: Aperitif, or to accompany seafood, sushi, Triple Cream cheese, desserts made with brisk fruits, brioche.

Bottle type: 75 cl



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