



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

ORGANIC

ORGANIC CIDER - BIO UE

The apples and the techniques used to make the cider are in conformity with European standards relating to organic agriculture, "Bio UE". The apples are entirely untreated. In addition, the **Organic Cider** is unpasteurised - as other Domaine Dupont ciders.

TERROIR: SANDY SOIL.
VARIETIES: 70% OF BITTERSWEET APPLES
30% OF ACID APPLES
HARVESTING: FROM OCTOBER TO NOVEMBER
ALCOHOL CONT.: 5.5 % VOL.

TECHNIQUES USED

Controlled fermentation in stainless steel vats. Indigenous yeasts. The fermentation is controlled by successive racking. The cider is unpasteurised. Bottled between May and April.

Density (O.G.): 1054 after pressing, equivalent to 112 g of sugar per litre. 1016 when bottled, which gives 5.5% alcohol after bottle fermentation has finished.

TASTING NOTES

Eyes: Gold colour slightly tinged with orange.

Nose: Apple, pear and red berries.

Mouth: Baked apple, light tannins, freshness on 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 5 years after bottling, Because the cider is on its lees, the mouth will improve and become more complex.

Service: Aperitif, or to accompany white meats (chicken or pork) or cheeses.

Bottle types: 37,5 cl - 75 cl - 20L Keykeg



DOMAINE DUPONT

14430 VICTOT-PONTFOL - FRANCE

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