



CIDRE RESERVE

CIDER AGED IN OAK

Cidre Dupont Reserve is aged six months in oak casks which were used to hold Calvados. This aging gives subtlety and excellent complexity.

Terroir:	Nutrient poor clay and marl soil, perfect for giving small fruit.
Varieties:	80% of bittersweet apples 20% of acid apples
Harvesting:	from October to November
Alcohol content:	7.5 % vol.

TECHNIQUES USED:

Controlled fermentation in stainless steel vats. Indigenous yeasts. The fermentation is controlled by successive racking. The cider is subsequently transferred into 400 litre (88 imperial gallon) barrels which had held Calvados, where it will slowly improve for six months. The cider is unpasteurised. Put into barrels between January and March and then bottled six months later.

Density (O.G.): 1060 after pressing, equivalent to 127g of sugar per litre. 1020 when bottled, which gives 7.5% alcohol after bottle fermentation has finished.

TASTING NOTES:

Eyes: Very gently sparkling, very fine mousse. The colour is pale yellow, faintly hazy.

Nose: Light. Aromas of apples and pineapples.

Mouth: Delicate, powerful and complex. Aromas of pineapple, of lemon with hints of calvados.

SUGGESTIONS:

- Storage: Keep the bottles upright. Can be stored 4 or 5 years in good conditions. Because the cider is on its lees, it will improve and become more complex.

- Serve between 8 and 12 °C (46 to 54°F) as an aperitif, or to accompany white meats (chicken or pork), fish or cheeses such as Camembert, Livarot or Pont l'Eveque With apple based desserts or, more traditionally with sweet or savoury pancakes (crêpes).

Bottle type: 75 cl

