



## CUVÉE COLETTE

### NATURALLY SPARKLING

**Cuvée Colette** is a cider made following the "méthode traditionnelle" (traditional method) of making sparkling wines. Refined and elegant, it makes an excellent drink as an aperitif.

<b>Terroir:</b>	Nutrient poor clay and marl soil, perfect for giving small fruit.
<b>Varieties:</b>	75% of acid apples 25% of bittersweet apples
<b>Harvesting:</b>	from September to November
<b>Alcohol content:</b>	6,9 % 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 six months before disgorging.

**Density** (O.G.): 1050 after pressing, equivalent to 120 g of sugar per litre. 1006 when bottled, which gives 6.9% alcohol after bottle fermentation has finished.

### TASTING NOTES:

**Eyes:** Clear. Pale yellow colour. Very fine and persistent mousse.

**Nose:** Fresh, fine and delicate. Aromas of green apples, caramel and citrus.

**Mouth:** The attack is clean, fresh and fruit forward, slightly sharp. Hints of sharp apples and pineapples. Fine and elegant.

### 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.

- Perfect as an aperitif, it is just as good as an accompaniment to many desserts, especially those based on apples.



Bottle type: 75 cl