



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

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. "Methode Traditionnelle": 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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