



## GIVRE

### APPLE "SWEET WINE"

This non sparkling "sweet wine" from apples, low in alcohol, has unique aromatic richness and sweetness. Domaine Dupont exclusive. **Givre** won a prize at the Innovative Food from Normandy competition.

<b>Terroir:</b>	Nutrient poor clay and marl soil, perfect for giving small fruit.
<b>Varieties:</b>	90% of bittersweet apples 10% of acid apples
<b>Harvesting:</b>	from October to November
<b>Bottling:</b>	April
<b>Residual sugar:</b>	155 g per liter
<b>Alcohol content:</b>	6.9% vol.

#### TECHNIQUES USED:

The cider ferments in stainless steel vats. If calvados is made by double distillation (high temperature extraction), Givre is made by cooling the cider to very low temperature. At these temperatures, crystals of ice form. They are separated from the liquid, which is thereby enriched with sugar, alcohol and body. Eight stages of chilling are needed in order to obtain Givre.

**Density** (O.G.): 1057 after pressing, equivalent to 127 g of sugar per litre.

#### TASTING NOTES:

**Eyes:** Brilliant, amber mahogany.

**Nose:** Baked apple, Tart tatin, caramel.

**Mouth:** Intense, very sweet. Aromas of Tart tatin and sharp apples. Finishes fresh.

#### SUGGESTIONS:

- Storage: Keep the bottles upright or lying down in a cool cellar (8 to 12°C, 46 to 54°F). Givre keeps a long time. After opening, keep cold and drink within a week to avoid any trace of oxidation.

- Serve chilled as an aperitif or with the dessert. May be served in a wine chilling bucket. Givre will go very well with many desserts especially those based on apple. But it will also go well with foie gras.

Bottle type: 37,5 cl

