



BLANC DE POMME

STILL CIDER

2020 has been the first vintage of this innovative product, freely inspired from the world of wine to offer the first still monovarietal cider from Domaine Dupont. Elegant and refreshing, it is a cider to be enjoyed in its youth, all through the summer. Organic cider.



TERROIR: VICTOT-PONTFOL. NUTRIENT POOR CLAY AND OXFORDIAN MARL SOIL.
VARIETIES: 100% OF ACID APPLES
HARVESTING: SEPTEMBER TO NOVEMBER
ALCOHOL CONT.: 8% VOL.
CERTIFICATION: CERTIFIED AS ORGANIC BY FR-BIO-09

TECHNIQUES USED

Controlled fermentation in stainless steel vats with selected yeasts. As for a white wine, the fermentation is completely done, no residual sugars. The cider stays on its lees for several weeks, to take advantage of the lees autolysis phenomenon, giving roundness to the final product. The final stability is ensured by filtration and light sulphiting. The cider obtained is limpid, without any deposit. Bottled in spring.

Density (O.G.): 1001 after fermentation

TASTING NOTES

Eyes: Brilliant color, golden and limpid.

Nose: Buttered aromas, fresh apple supported by exotic notes of pineapple, citrus fruits and acacia flowers.

Mouth: The attack is round and suave, followed by a nice freshness, a slightly saline mineral finish.

SUGGESTIONS

Storage: Enjoy it in its youth for its freshness, but it can be stored in a cellar for several years (8-12°C or 46-54°F).

Service: As an aperitif or match it with fish, shellfish or sushi, light cheeses, white meats, fruit desserts. Serve chilled 8-10°C (46-50°F).

Bottle type: 75 cl



DOMAINE DUPONT

14430 VICTOT-PONTFOL - FRANCE

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