



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

CIDRE BOUCHÉ

NATURALLY SPARKLING

Cidre Bouché is created using the traditional method of the Pays d'Auge. Full of fruit and freshness, the taste reveals the aromas of apples and citrus with finesse ("cidre bouché" is a generic term for traditional cider, literally "cider under cork").

TERROIR: NUTRIENT POOR CLAY AND MARL SOIL,
PERFECT FOR GIVING SMALL FRUIT.
VARIETIES: 70% OF BITTERSWEET APPLES
30% OF ACID APPLES
HARVESTING: FROM OCTOBER TO NOVEMBER
ALCOHOL CONT.: 5.5 % VOL.

TECHNIQUES USED

Controlled fermentation in stainless steel vats. Indigenous yeasts. Stabilization of the cider is sought by carrying out successive racking. The fermentation is controlled by successive racking. The cider is bottled unpasteurized between March and April. **Density** (O.G.): 1060 after pressing, equivalent to 134 g of sugar per litre. 1016 when bottled, which gives 5.5 % alcohol after bottle fermentation has finished.

TASTING NOTES

Eyes: Gold colour slightly tinged with orange.
Nose: Apple, pear and red berries.
Mouth: Baked apple, light tannins, freshness on finish.

NUTRITION

No sugar added. No gluten.
Calories per glass: 65 Cal. (12.5 cl glass)

SUGGESTIONS

Storage: Keep the bottles upright in a cool cellar (8 to 12°C, 46 to 54°F). If well cellared, it can be kept for 5 years after bottling, Because the cider is on its lees, the mouth will improve and become more complex.
Service: Aperitif, or to accompany white meats (chicken or pork) or cheeses.

PRESS COMMENTS

★ Eric Asimov - New York Times :
"First among my favourites is the Dupont Cidre Bouché..."
★ Asia Beer Awards 2013 : Gold award
★ Australian Cider Awards 2011 : "Best in Class" award

Bottle types: 33 cl - 37,5 cl - 75 cl - 150 cl - 20L Keykeg



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