



## CIDRE RESERVE

CIDER AGED IN OAK

**Cidre Dupont Reserve** is aged six months in oak casks which were used to hold Calvados. This aging gives subtlety and excellent complexity. Organic cider.

TERROIR: NUTRIENT POOR CLAY AND MARL SOIL,  
PERFECT FOR GIVING SMALL FRUIT.  
VARIETIES: 60% OF BITTERSWEET APPLES  
40% OF ACID APPLES  
HARVESTING: FROM OCTOBER TO NOVEMBER  
ALCOHOL CONT.: 8 % VOL.  
CERTIFICATION: CERTIFIED AS ORGANIC BY FR-BIO-09

### TECHNIQUES USED

Double fermentation in stainless steel tanks with native yeasts. Then, the cider is transferred to 68 hectoliter casks that have contained Calvados, where it will slowly mature for six months. Total control of natural effervescence through a passage in closed vats before bottling (Closed Tank Charmat method). Unpasteurized cider.

**Density** (O.G.): 1060 after pressing, equivalent to 127g of sugar per litre. 1020 when bottled, which gives 8% alcohol.

### TASTING NOTES

**Eyes:** Gold color, orange glints. Fine bubbles.

**Nose:** Quaffable, scent of roasted apples highlighted by notes of vanilla, touch of citrus and sweet spices.

**Mouth:** Round and complex. Beautiful aromatic amplitude: caramelized apples, cooked prune, citrus notes, perfect balance between sweetness, acidity and fruitiness. The aging in calvados barrels gives a real depth of tasting reinforced by the blended tannins.

### NUTRITION

No sugar added. No gluten. Calories per glass: 85 Cal. (12.5 cl glass)

### SUGGESTIONS

**Storage:** Keep the bottles upright. Can be stored 4 or 5 years in good conditions. As the cider is on its lees, it will refine and become more complex.

**Service** between 8 and 12 °C (46 to 54°F). This gourmet cider will accompany poultry and white meat, fish, soft cheeses, apple desserts. Or, more traditionally, with pancakes, sweet or savory.

### PRESS COMMENTS

- ★ Caveman Magazine: "A gourmet trip to Normandy."
- ★ Nordic International Cider Awards 2022 : Silver Award  
"Complex, letting apple through many levels. Nice one."
- ★ Elle à Table : "The mouth is round and highly seductive..."
- ★ La Revue du Vin de France: "A gourmet cider"
- ★ Challenge Best French Wines & Spirits for Asia: Gold medal in 2016

Bottle type: 33 cl - 75 cl - 20L Keykeg

