



CIDRE TRIPLE

UNUSUAL CIDER

Cidre Triple is created using a selection of **bitter apples**, inspired by the techniques used to make the famous **long keeping dark beers**. Its bitterness and fruit flavours, its alcohol strength and fine amber colour all combine to make Cidre Triple an unusual product of strong and individual personality. A must to offer to lovers of small scale specialist beers, full of character. Organic cider.

TERROIR: NUTRIENT POOR CLAY AND MARL SOIL,
PERFECT FOR GIVING SMALL FRUIT.
VARIETIES: 100% OF BITTERSWEET APPLES
HARVESTING: SEPTEMBER
ALCOHOL CONT.: 8.5% VOL.
CERTIFICATION: CERTIFIED AS ORGANIC BY FR-BIO-10

TECHNIQUES USED

Triple fermentation from a selection of bitter apples. After the first fermentation of the natural sugars, an addition of extra sugar allows a second fermentation to take place, giving 8.5% vol. The third fermentation takes place in the bottle to give the mousse. Bottled: the December of the year following harvesting.

TASTING NOTES

Eyes: Orange color with copper reflection, clear and bright.
Nose: Baked apple, citrus, floral.
Mouth: Lively attack, beautiful bitterness, rich on the palate, a fresh and tannic finish supported by a fine bitterness.

NUTRITION

No gluten.

SUGGESTIONS

Storage: Keep the bottles upright. Keeps several years in good conditions. This cider is neither filtered nor pasteurised. For that reason, some deposit may appear on the bottom of the bottle.
Service: Treat like a beer. Goes well with cold meats, charcuterie, cheeses, endive salads and sauerkraut.

AWARDS

★ Nordic International Cider Awards 2022 : Bronze Award

Bottle type: 37.5 cl - 75 cl - 20L Keykeg

