



## CUVÉE COLETTE

NATURALLY SPARKLING

**Cuvée Colette** is a cider made following the "méthode traditionnelle" (traditional method) of making sparkling wines. Refined and elegant, it makes an excellent drink as an aperitif.

**TERROIR:** NUTRIENT POOR CLAY AND MARL SOIL,  
PERFECT FOR GIVING SMALL FRUIT.  
**VARIETIES:** 100% OF ACID APPLES  
**HARVESTING:** FROM OCTOBER TO NOVEMBER  
**ALCOHOL CONT.:** 8.5 % VOL.

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### TECHNIQUES USED

Controlled fermentation in stainless steel vats. Indigenous yeasts. The fermentation is controlled by successive racking. Bottle conditioning takes place using selected yeasts. The lees break down and are re-absorbed by autolysis, which gives the cider structure and roundness. The deposit remaining in the bottle is removed by **disgorging**. The cider made in this way is clear and without deposit. Bottled in the spring. Fermentation on the lees takes place for at least 12 months before disgorging.

**Density** (O.G.): 1052 after pressing, equivalent to 115 g of sugar per litre.  
1001 after second fermentation.

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### TASTING NOTES

**Eyes:** Clear. Pale yellow colour. Very fine mousse.

**Nose:** Fresh, fine and delicate. Aromas of citrus fruits and white flowers supported by notes of fresh apples.

**Mouth:** Lively, fresh, fine and delicate. The mouth stays frank and straight with pretty aromas of apple and dried apricot supported by a mineral finish.

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### NUTRITION

No gluten.

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### SUGGESTIONS

**Storage:** Keep the bottles upright or lying down in a cool cellar (8 to 12°C, 46 to 54°F ). The fact that there is no deposit makes the Cuvée Colette capable of being kept many years if conditions are good.

**Service:** Aperitif, or to accompany seafood, sushi, desserts made with brisk fruits, brioche.

Bottle type: 75 cl

