



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"). Organic cider.

**TERROIR:** NUTRIENT POOR CLAY AND MARL SOIL,  
PERFECT FOR GIVING SMALL FRUIT.  
**VARIETIES:** 50% OF BITTERSWEET APPLES, 20% BITTER APPLES, 30% OF ACIDIC  
APPLES  
**HARVESTING:** FROM OCTOBER TO NOVEMBER  
**ALCOHOL CONT.:** 5.5 % VOL.  
**CERTIFICATION:** CERTIFIED AS ORGANIC BY FR-BIO-09

### 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 136 g of sugar per litre. 1012 when bottled, which gives 5.5 % alcohol after bottle fermentation has finished.

### TASTING NOTES

**Eyes:** Yellow, hint of gold, clear and bright.

**Nose:** Baked apple, stone fruits, notes of rhubarb.

**Mouth:** Rich and intense, aromas of fresh apple supported by notes of red fruits. The finish is nicely balanced between tannins and acidity, giving a nice length on the palate.

### 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

★ Nordic International Cider Awards 2022 : Silver Award

"Nice cider, good body and intensity, well balanced and complex flavours."

★ 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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