



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

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: 67% OF BITTERSWEET APPLES
33% OF ACID APPLES
HARVESTING: FROM OCTOBER TO NOVEMBER
ALCOHOL CONT.: 7.5 % VOL.
CERTIFICATION: CERTIFIED AS ORGANIC BY FR-BIO-09

TECHNIQUES USED

Controlled fermentation in stainless steel vats. Indigenous yeasts. The fermentation is controlled by successive racking. The cider is subsequently transferred into 400-litre barrels which had held Calvados, where it will slowly improve for six months. The cider is unpasteurised. Put into barrels between January and March and then bottled six months later.

Density (O.G.): 1060 after pressing, equivalent to 127g of sugar per litre. 1020 when bottled, which gives 7.5% alcohol after bottle fermentation has finished.

TASTING NOTES

Eyes: Fine and light bubbles. Gold color, orange reflections.

Nose: Fine and delicate, scent of roasted apples underlined by notes of vanilla and mild spices.

Mouth: Delicate, powerful and complex. Round and intense on the palate. Aromas of caramelized apples and baked prune. Very long finish supported by a slight bitterness.

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. Because the cider is on its lees, it will improve and become more complex.

Service between 8 and 12 °C (46 to 54°F) as an aperitif, or to accompany white meats or cheeses. Also excellent with apple based desserts or pancakes.

PRESS COMMENTS

- ★ 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..."
- ★ Imbibe Magazine: "Extraordinary nose (...) palate beguilingly delicate"
- ★ 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



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