



FAMILLE  
*Dupont*

CALVADOS & CIDERS  
Pays d'Auge  
Normandy - France

## BLANC DE POMME

### STILL CIDER

2020 has been the first vintage of this innovative product, freely inspired from the world of wine to offer the first still monovarietal cider from Domaine Dupont. Elegant and refreshing, it is a cider to be enjoyed in its youth, all through the summer. Organic cider.



TERROIR: VICTOT-PONTFOL. NUTRIENT POOR CLAY AND OXFORDIAN MARL SOIL.  
VARIETIES: 100% OF ACID APPLES  
HARVESTING: SEPTEMBER TO NOVEMBER  
ALCOHOL CONT.: 8% VOL.  
CERTIFICATION: CERTIFIED AS ORGANIC BY FR-BIO-09

### TECHNIQUES USED

Controlled fermentation in stainless steel vats with selected yeasts. As for a white wine, the fermentation is completely done, no residual sugars. The cider stays on its lees for several weeks, to take advantage of the lees autolysis phenomenon, giving roundness to the final product. The final stability is ensured by filtration and light sulphiting. The cider obtained is limpid, without any deposit. Bottled in spring.

**Density** (O.G.): 1001 after fermentation

### TASTING NOTES

**Eyes:** Yellow color with brilliant reflections.

**Nose:** Buttered aromas, fresh apple supported by exotic notes of pineapple, citrus fruits and acacia flowers.

**Mouth:** Round attack followed by a beautiful tension. Flavors of fresh apples supported by tangy notes reminiscent of harlequin candy. The finish is mineral and slightly saline.

### SUGGESTIONS

**Storage:** Enjoy it in its youth for its freshness, but it can be stored in a cellar for several years (8-12°C or 46-54°F).

**Service:** As an aperitif or match it with fish, shellfish or sushi, light cheeses, white meats, fruit desserts. Serve chilled 8-10°C (46-50°F).

Bottle type: 75 cl



### DOMAINE DUPONT

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