



GIVRE

APPLE "SWEET WINE"

This non sparkling "sweet wine" from apples, low in alcohol, has unique aromatic richness and sweetness. Domaine Dupont exclusive. **Givre** won a prize at the Innovative Food from Normandy competition. Organic.

TERROIR: NUTRIENT POOR CLAY AND MARL SOIL,
PERFECT FOR GIVING SMALL FRUIT.
VARIETIES: 60% OF BITTERSWEET APPLES
40% OF ACID APPLES
HARVESTING: FROM OCTOBER TO NOVEMBER
BOTTLING: FROM MARCH TO JULY
RESIDUAL SUGAR: 159 G PER LITER
ALCOHOL CONT.: 12% VOL.
CERTIFICATION: CERTIFIED AS ORGANIC BY FR-BIO-09

TECHNIQUES USED

The cider ferments in stainless steel vats. If calvados is made by double distillation (high temperature extraction), Givre is made by cooling the cider to very low temperature. At these temperatures, crystals of ice form. They are separated from the liquid, which is thereby enriched with sugar, alcohol and body. Eight stages of chilling are needed in order to obtain Givre.

TASTING NOTES

Eyes: Deep gold, coppery reflections, slightly mahogany, bright, limpid.
Nose: Caramelized apple, with notes of stone fruits.
Mouth: Round, rich, very concentrated. Nice depth, very fresh mouth finish. Large range of cooked apples, revealing great complexity.

NUTRITION

No sugar added.

SUGGESTIONS

Storage: Keep the bottles upright or lying down in a cool cellar (8 to 12°C, 46 to 54°F). Givre keeps a long time. After opening, keep cold and drink within a week to avoid any trace of oxidation.
Service: Serve chilled. Goes with blue cheese, pan-fried foie gras, desserts made with apples (Tart Tatin, crumble), nuts, chocolate or red fruits.

PRESS COMMENTS

★ Challenge Best French Wine & Spirit for Asia: Gold medal

Bottle type: 37,5 cl



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