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.

**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.

**DENSITY (O.G.):** 1056 after pressing, equivalent to 126 g of sugar per litre.

**TASTING NOTES**

**Eyes:** Brilliant, amber mahogany.

**Nose:** Baked apple, jammy quince, caramel.

**Mouth:** Baked apple, nice balance between sweetness and briskness, hint of nuts, long finish.

**NUTRITION**
No sugar added. No gluten.

**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, 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