



## — Cidre BRUT or DOUX —

**DESIGNATION** Cidre Bouché BRUT or DOUX

Brut : residual sugars content is less than 28g/liter

Doux : residual sugars content is more than 42g/liter

**ALCOHOL** Between 2.5 % and 5.5% vol.

### ELABORATION

Our Cidre Bouché is made in the respect of artisanal process making methods : first the apple are picked up to the right maturation manually or mechanically / washed / crushed / the pulp is put into a vat open air to give the juice its colour and to release its aroma / the pulp is then pressed within an average productivity of 650 most liters per ton of apples / clarification of the most / slow alcoholic fermentation (1 to 4 months) / bottling

### TASTING

- Colour : amber, orange
- Looking : clear
- Smelling : aromatic

### SERVING SUGGESTIONS

The cider must be consumed fresh (between 8 and 10°C) and preferably in « ballon » or « tulipe » glasses.

Cidre « Brut » or « Doux » are consumed differently:

The **Cidre Brut** which fermented about 4 months is usually drunk as an aperitif, alone or for a “kir normand” (with Crème de Cassis). It can be served during the meal (with cooked pork meats, grilled meat, galettes...)

The **Cidre Doux**, very fruity and sweeter than Cidre Brut, is the perfect accompaniment to desserts, crepe, pancakes, apple pies... and can be served with some salty-sweet dishes.

### PRESERVATION

With optimal preservation conditions (around 10°C and upright stocking), the Cidre Bouché can be kept between 1 and 2 years.

