



## — Cidre AOP Pays d'Auge —

**CERTIFICATION** Cidre AOP Pays d'Auge Contrôlée

Residual sugars content is between 20 and 47 g/liter

**ALCOHOL** Between 3.5% and 4.5% vol.

### ELABORATION

Our Cidre Pays d'Auge is made in the respect of traditional 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) / natural clarification of the most / slow alcoholic fermentation (1 to 4 months) / natural froth creation in the bottle (minimum 3 months).

After an analytical and organoleptic control made by the INAO (Institut National des Appellations d'Origine), the Appellation Cidre Pays d'Auge can be obtained.

**Non pasteurized cider, natural fermentation in the bottle.**

### TASTING

Looking : clear, golden with orangey gleams, thin bubble.

Smelling : ripe fruit flavour.

Tasting : round and generous. Balance between sweetness and bitterness.

**Typical Cider of the Appellation Pays d'Auge.**

### SERVING SUGGESTIONS

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

**-The young Pays d'Auge cider** (from spring to autumn), being smooth and fruity, is the perfect accompaniment to fresh cream dishes and desserts, especially to apple desserts (norman pie, soufflé normand...)

**-The Pays d'Auge cider aged one year**, being more powerful is the perfect accompaniment to white meat and some red meat (lamb chop, steaklet og duck...).

**-Beyond one year and a half**, Pays d'Auge cider can accompany norman cheese like Pont l'Evêque, Livarot or Camembert.

### PRESERVATION

In the bottle, the Pays d'Auge continues on fermenting (due to the yeasts).

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

