

FAMILLE

Dupont



VICTOT-PONTFOL (14430) - NORMANDIE, FRANCE

BLANC DE POMME

NORMAN STILL APPLE CIDER

2020 has been the first vintage of this innovative product,
freely inspired from the world of wine:
A non-carbonated single varietal cider from Domaine Dupont.
8% alc.vol.

Elegant and refreshing. The 2023 version was bottled in spring 2024



Production process: Controlled fermentation in stainless steel vats with selected yeasts. Similar to 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 richness and balance to the final product. The final stability is ensured by filtration and light sulphiting.

The cider obtained is clear, without any deposit.

Tasting notes:

Appearance: Yellow color with brilliant reflections.

Nose: A touch of buttery notes and fresh apples enhanced by exotic notes of pineapple, citrus fruits and acacia flowers.

Palate: Rich harmony followed by a beautiful tension of flavors. Flavors of fresh apples supported by tangy notes reminiscent of harlequin candy. The finish is mineraly and slightly saline.

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).

Format:

6*750ml bottles | Barcode: 3 549750 875386

B. United International Inc.

Portfolio of **** World Classic Ales & Lagers / Vintage Collection / Award Winning British Ales
Japanese Sakes / French Ciders / English Meads

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