

 **LE BRUN** 
DE BRETAGNE

CIDER COLLECTION

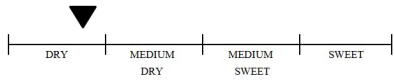


LE BRUN BRUT CIDRE NV

Brittany, France

Aromas of sweet, ripe apples dominate the nose. The sweetness is nicely balanced by moderate acidity and light tannins drying it out on the finish with a beautiful woody note. A crisp, well balanced and an interesting cider. A cider with real depth and character.

94PTS, GOLD MEDAL TASTINGS.COM 05/16



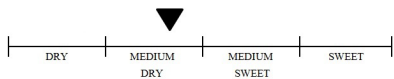
LE BRUN ORGANIC CIDRE NV

Brittany, France

Made from organically grown apples, this cider is lightly sweet and fruity and then dries out as the palate lingers with balancing tannins and moderate acidity and a mild hint of wood in the aftertaste. It has a juicy feel to it, but also depth and character.

90PTS, GOLD MEDAL TASTINGS.COM 05/16

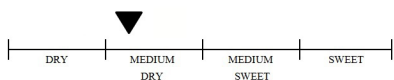
BRONZE MEDAL GLINTCAP 04/16



LE BRUN POIRÉ NV *New Cider!*

Brittany, France

Pure perfume of Williams pear and lime zest/fresh mouth, generous and greedy/clear finish, crunchy and juicy. Poiré (perry) pairs best with Shellfish, Dungeness crab, oysters, poached fish, young greens, endive, artichokes, leeks, fennel, fresh herbs, citrus, rustic tats, zabaglione and berries, fruit ices. When it comes to pairing desserts, perry is a knockout with unassuming cream-based desserts such as panna cotta or creme brulee.



Le Brun Cidres have been produced in Brittany, France since 1955. Our cidres are made using the traditional method of natural fermentation of pure pressed juice from handpicked pears

