



**Brittany, France**  
Brut Cidre & Organic Cidre

Le Brun Cidres have been produced in Brittany, France since 1955. Cidres are made using the traditional method of natural fermentation of pure pressed juices from hand-picked apples. It all starts with the fruit. The cidery selects superior quality apples (Kermerrien, Marie Ménard, Douce Moën, Peau de Chien, Douce Coëtigné). The orchards are carefully looked after until maturation of the fruits. The apples are picked by hand in order to prevent any damage. Preparing the fruit before cider making is always a process. The apples are collected and aged in special wooden cases for about 3 weeks in order to enable the fruit to slightly dehydrate and concentrate its aromas. The apples are then ready to be mashed. Once this is done, the result (pulp plus juice) is left to rest in a tank. This helps balance the taste profile of the future cider by sweetening possible harsh overtones. The pulp/juice is pressed again to get pure apple juice.

The apple juice is then stored in thermo regulated fermentation tanks and regularly monitored. The foam process is totally natural. It is carried out in a controlled environment to enable the fermentation to generate carbonic gas to dissolve in the cider. The cider is then bottled in champagne like bottles with their traditional natural cork and wire-cap. These ciders are non-pasteurized in order to fully keep their taste profile. A slight filtration is carried out before bottling to rid the fermentation yeast naturally present.

### Le Brun Brut Cidre NV

*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.*

“Minutely hazy light gold color. Bright, musty aromas and flavors of baked apples, apples on the tree, root cellar, and suede with a silky, vibrant, effervescent, dry-yet-fruity medium body and a tingling, intriguing, medium-long birch bark, lemon grass, chalk, and marinated golden beets finish. A complex, savory cider that will triumph at the table.”

**94 points, Gold Medal, “Exceptional”**

*Tastings.com 05/16*

UPC: 0 89832 60004 6 (750ML bottle)

UPC: 0 89832 60005 3 (20L one-way recycleable Keykeg)



### Le Brun Organic Cidre NV

*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.*

“Brilliant golden amber color. Bright, attractive, fruity aromas and flavors of tart tartin and buttercream with a silky, crisp, finely carbonated, fruity medium body and a smooth, charming, medium-length honeyed kiwi and nuts, melon and quince, grassy earth, and herbal tea finish. A complex, nuanced cider with a solid core of fruit.”

**90 points, Gold Medal, “Exceptional”**

*Tastings.com 05/16*

**Bronze Medal**

**GLINTCAP 04/16**

UPC: 0 89832 60006 0 (750ML bottle)

UPC: 0 89832 60007 7 (20L one-way recycleable Keykeg)

