



Manoir de
grandouet

Normandy, France

Fermier Brut Cidre & Pays d'Auge AOP Cidre

Manoir de Grandouet is a 3rd generation family farm located in the heart of the Pays d'Auge, Normandy. On our 28 hectares of cidre apple orchards 80 dairy cows graze under the trees later to have their milk used for AOC Camembert cheese production. The manor and orchards are currently managed by Stephanie and Lucile Grandval.

Today, 30 acres of orchards surround the cider house. They are composed of about twenty varieties of cider apples, used exclusively for the development of our ciders, mainly Cider AOP Pays d'Auge, Pommeau AOC of Normandy and Calvados AOC d'Auge. Apples used for the elaboration of this cider come from orchards on chalky-limestone soils. The subtle assembly of several varieties of apples, assures a good balance between sugar, acidity and bitterness. After pressing, the must obtained 100% pure juice and fermented slowly under the action of yeasts naturally present on the apples. It takes approximately 3 months of fermentation to obtain a cider demi-sec (4.5 % vol. of alcohol). The cider is then bottled or yeasts will prolong the fermentation. It takes approximately 3 months after the bottling to obtain a cider with the foam.

Manoir de Grandouet Fermier Brut Cidre NV

This farmhouse cider displays complex aromas of stone and tree fruits along with dried hay, smoky leather and rustic overtones. On the palate, it shows flavors of bruised apples and pears. It has a good balance between a subtle sweetness, tannins and acidity. Lovers of traditional cider will appreciate this cider of authentic character.

“Minutely hazy old gold color. Bright aromas and flavors of leather-bound book in an attic, barnyard hay bandage, lemon spritzed apple, and cashew fruit with a satiny, crisp, bubbly, dryish light-to-medium body and a seamless, engaging, long kiwi-apple vinaigrette on arugula, mossy stones, blood orange zest, and nut skin finish. A savory, elegantly balanced cider with a long finesseful finish.”

92 points, Gold Medal, “Exceptional”

Tastings.com 05/16

Silver Medal

GLINTCAP 04/16

UPC: 0 89832 60002 2



Manoir de Grandouet Pays d'Auge AOP Cidre NV

This bottle conditioned, AOP Pays d'Auge cidre is made in the most traditional cidre-making process. As a result, it is a very complex and natural product. On the nose, it reveals the aromas of baked apples, pears and other white stone fruit. There are also a few complex notes of barnyard with dried herbs and leather. On the palate, it is very fruity, with a feeling of softness, very full in the mouth and fine tannins. It presents a very slight bitterness that helps dry out the cider on the finish.

“Minutely hazy golden amber color. Complex aromas and flavors of overripe apple, warm leather and Band-Aid, haystack in a field, and lemon basil vinegar with a soft, bright, bubbly, fruity sweet medium-to-full body and a tingling, complex, medium-length grass, honeyed mashed apple, and nutskin finish. A rich, complex French cider with great depth and table appeal.”

93 points, Gold Medal, “Exceptional”

Tastings.com 05/16

Bronze Medal

GLINTCAP 04/16

UPC: 0 89832 60003 9



Winesellers, Ltd.

ARGENTINA AUSTRALIA AUSTRIA CANADA CHILE ENGLAND FRANCE GERMANY ITALY NEW ZEALAND PORTUGAL SPAIN UNITED STATES

P: 847.647.1100 W: www.winesellersltd.com @WinesellersLtd