

CIDRERIE Daufresne

DAUFRESNE BRUT CIDRE

— Normandy, France —

CIDRERIE DAUFRESNE

Daufresne is located in the lower part of Normandy near the sloping hillside orchards of the cidery. Its loamy soils and schist rich landscape provide enough nutrients for its orchards to flourish. The extraordinary south facing plot, allowed Philippe Daufresne to plant its high stem orchard in the late 60s. Today, the manor and orchards are currently managed by Ghislaine Davy. Madame Davy is resolutely committed to continue an approach to quality and elegance.

ORCHARDS & PRODUCTION

The cidery begins harvesting in early October – November. The apples are collected from orchards within the estate but also surrounding orchards, which allows multiple varieties to be used (Bisquet, Noël des Champs, Domaine and Rambault). In order to give each product a balanced aromatic bouquet, varieties are carefully selected to find the right balance between the freshness of tart apples, delicate sweet apples, and the bitter apples. The first apples, fallen before maturity are left for the cows to graze before the remaining apples are removed from the orchard.

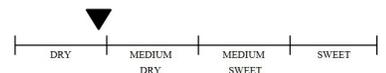
TASTING NOTES

This cider has a beautiful robe with green reflections and a very fine effervescence. The finesse and freshness of the nose are expressed by aromas of ripe apples with notes of spices and sweetness. On the palate, the perfect balance of residual sugar and acidity from the aging on lees creates an explosion of freshness.

PAIRING SUGGESTIONS & FLAVOR COMPLIMENTS

Paired with braise of turkey sausage, savoy cabbage and roasted root vegetables, and whole grain cranberry and citrus apple-sauce bread. Tartness of cranberry and the caramelized roasted roots paired well with the sweet, tart, frothy cider.

Normandy,
France



Alcohol: 5.0 %
RS: 28.0 g/L

UPC# 0 89832 60008 4

Over 40 years ago Philippe Daufresne built his domaine and planted the orchard of long-stem native trees, quite common in Normandy. Now operated by Ghislaine Davy since 2012, she is resolutely committed to continue an approach to quality and elegance.

