



LE BRUN



DE BRETAGNE

BRUT CIDRE

LEBRUN BRUT CIDRE — BRITTANY

LeBrun Cidres have been produced in Brittany, France since 1955. Cidres are made using the traditional method of natural fermentation of pure pressed juices from handpicked apples.

It all starts with the fruit. The cidery selects superior quality apples (Kermerrien, Marie Ménard, Douce Moên, 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.

NATURAL FERMENTATION & BOTTLING

The apple juice is then stored in athermo regulated fermentation tanks and regularly monitored. The foam process is totally natural. It is carried out in controlled environment to enable the fermentation to generated 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 cidres 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.



TASTING NOTES

The aromas of sweet ripe apples but drier as the taste lingers on. Acidity is mild to moderate, light tartness, tannins are a decent level and a strong finish. It has a beautiful woody note in the after-taste. A crisp, well balanced and an interesting cider. This cider has a grip to it, but also has depth and character.

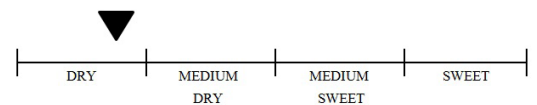
PAIRING

Grilled fish or chicken, venison stew, pork of any kind, or with any strong ripe cheeses. Traditional French recipes such as chicken sautéed with shallots and finished with a little cream and cider.



Alcohol: 5.5 %
RS: 20.0 g/L

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