



LE BRUN



DE BRETAGNE



POIRÉ

LEBRUN POIRÉ — 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 pears. It all starts with the fruit. The cidery selects superior quality pears.

The orchards are carefully looked after until maturation of the fruits. The pears are picked by hand in order to prevent any damage. Preparing the fruit before cider making is always a process. The pears 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 pears 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 perry by sweetening possible harsh overtones. The pulp/juice is pressed again to get pure juice.

NATURAL FERMENTATION & BOTTLING

The juice is then stored in a thermo 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 perry. The perry is then bottled in champagne like bottles with their traditional natural cork and wire-cap. These perrys 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

Pure perfume of Williams Pear and lime zest / fresh mouth, generous and greedy / clear finish, crunchy and juicy.

PAIRING SUGGESTIONS & FLAVOR COMPLIMENTS

Poiré (perry) pairs best with Shellfish, Dungeness crab, oysters, poached fish, young greens, endive, artichokes, leeks, fennel, fresh herbs, citrus, rustic potatoes, 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 crème brûlée.



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