

Domaine de la Minotière
Cidre de Normandie

Normandy,
France



CIDRE FERMIER DOUX
ORGANIC FARMHOUSE CIDRE

— Normandy, France —

DOMAINE DE LA MINOTIÈRE

Domaine de la Minotière is a small 15 hectare single domaine of cidre orchards cultivated under 100% organic certification. The specialty is traditional farmhouse cidre produced both in a dry (Brut) and sweet (Doux) style.

ORCHARD & PRODUCTION

The orchards contains a variety of apple trees (Binet rouge, Bisquet, Noel des champs, Clos renaux, Petit jaune, Peau de chien) producing multiple kinds of fruit flavors such as sweet, bitter or acidulous. The cidery follows the Organic chart for all operations. Manually sorting out apples and pressing at a very slow process called "presse à paquet" which is the traditional way in Normandy. The must is cooled in a tank which is temperature controlled & regulated to permit their clarification. The natural fermentation goes through a 3 month process where the yeasts is present on the fruit.

ORGANIC DESIGNATION

The ciders are regularly analyzed by an independent laboratory; and certified "Ecocert" for the label "Organic" and the certification "Quality France" for the notation "Cider from Normandy."

TASTING NOTES

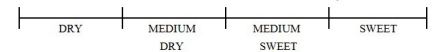
Full bodied and slightly sweet, with subtle apple character, and a beautiful balance of acid, tannin, sugar. It has a mix of citrus peel and musty floral notes, and fruity aromas of apricot and citrus fruits with a sweet taste.

PAIRING

Pairs well with slow roasted Pork Belly, Homemade Duck, or Pork & Sage Sausage especially with braised apples and English-style bread pudding. Excellent with an assortment of soft creamy cheeses like Camembert, Goat, or Blue cheese.

AGING

In good storage conditions, this cider can keep 2 years.



The Domaine de la Minotiere owns a long tradition and elaboration of farmhouse cider coming from the fruit of its orchards, in a place called the "Gold Triangle", the best area to produce cider.

Alcohol: 3.0 %
RS: 48.0 g/L

UPC# 0 89832 60001 5

