



Manoir de
grandouet

Normandy,
France



CIDRE FERMIER BRUT : DRY FARMHOUSE CIDER

— Normandy, France —

MANOIR DE GRANDOUEU — NORMANDY

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 Stephane and Lucile Grandval.

ORCHARDS & PRODUCTION

Today, 30 acres of orchards surround the cider house. They are composed of about twenty varieties of cidre apples, used exclusively for the development of our ciders, mainly Cider AOP Pays d'Auge, Pommeau AOC of Normandy and Calvados AOC d'Auge. After a long and slow fermentation that ferments most of the sugar, the cider is bottled with its natural foam and aged in our cellars.

TASTING NOTES

This cider presents nice yellow/gold color and a good strength. The first aroma is fairly soft on the nose; it requires a little bit of breathing to open up the odors of dried hay, smoky leather and rustic overtones. On the palate, it shows flavors of bruised apples and pears. This cider offers a good balance between a subtle sweetness, tannins and a bitterness well present. Lovers of traditional cider will appreciate this cider of character, rustic and dry, which makes a quencher.

PAIRING

This cider can be tasted in the course of a meal, in accompaniment of a variety of dishes (poultry, beef, or seafood) or of soft specialty cheeses (Camembert from Normandy, Livarot).

AGING

All products are developed in the cellars of the Manoir de Grandouet, in the respect of tradition and in relying on higher performance techniques that ensure quality and regularity. The bottles retain standing between 8 and 12OC. In good storage conditions, this cider can keep 2 years. The cider is a living product; over time, the aromas will evolve and the cider will become more dry.



Alcohol: 5.0 %
RS: 27.0 g/L

UPC# 0 89832 60002 2

Grandouet is located in the heart of the Auge at 2 kms from the village of Cambremer, on the "Cider road". The terroir and climate make it a privileged site for the cider products.

