

CALVADOS LELOUVIER

Calvados depuis 1933



Cider brut

Presentation

Cidre Brut de Normandie Lelouvier is elaborated using numerous cider apple varieties -over 50 varieties are often used-. Bitter apples give structure and body to cider, sweet varieties bring aromas whereas sour apples give freshness and delicacy.

When they are ripe, apples are crushed before being pressed so as to extract the juice which ferments up to slightly over 4% alcohol content. During fermentation, temperature control as well as several rackings enable fermentation to be slow and aromatic. Cider is then bottled under pressure.

Lelouvier Cider is a light, fruity and refreshing drink, You can enjoy it all by itself or during a meal as a match to terrines, fish, veal, pork and poultry or apple desserts.

It is better served cool at around 8°C in a wine glass.