

CALVADOS LELOUVIER

Calvados depuis 1933



Poiré

Presentation

Poiré is a traditional and authentic product made from pear juice. Many varieties of pears, among which "Plant de Blanc" are used. Pears are crushed and pressed right after being collected and their juice ferments in a natural way for 5 to 8 weeks. Poiré is bottled at mid-fermentation when it is slightly over 4% vol.

Poiré color is light with golden hints and fine bubbles.

The nose contains delicate notes of pear, butter and citrus.

The mouth is refreshing, both fruity and with well balanced acidity.

Poiré is praised as an aperitive or to match terrines, sea food, oysters or even salads. At the end of a meal it is also an excellent match with fruit.

To better appreciate poiré, one should use a flute.