

Sélection Patrick Clerget

Wine Family since 1268



« MAM GOUDIG »

IGP Bretagne White Brut Cidre Bouché



About cider:

Cider is an ancient beverage whose origin is hard to define as it became a traditional drink in several European countries. Nowadays in France, cider (or “cidre” in French) is mostly produced in Normandy and Brittany, although other regions – such as the Basque Country, Savoie or Champagne region – also have a long tradition of cider making. French cider distinguishes itself from other ciders by the use of specific apple varieties and a particularly strict making process.

Composition:

Fermented Apple Juice, CO₂, sulphites.

The French Cider process respects natural fermentation, no add of yeast and guarantee 100% local cider Organic apples from our growers.

Alcohol: 4%

Wine Tasting:

Aspect: Straw yellow with orange highlights.
Limpid and bright liquid

Nose: Fresh apples nose and strong aromas.

Taste: Local French cider apples varieties provide bittersweet flavors in mouth, tart notes of apples, low acidity and a round finish.

Accompaniments:

Serve fresh but not iced.

This organic cider will seduce by its fresh aromas of the fruit and will be enjoyed by itself. It matches also well with a Tatin pie or even scallops.



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