

Sélection Patrick Clerget

Wine Family since 1268



« MAM GOUDIG » 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.

Alcohol: 4.5% - 5%

Wine Tasting:

Aspect: medium orange color, glossy limpid, sparkling and transverse foam

Nose: well balanced between fruitiness and ferment

Taste: well balanced between acidity and bitterness typical from Brittany cider apples. Light astringency. Aromas are from the fruit and its fermentation.

Accompaniments:

Elaborated by our Maître de Chai from traditional Breton apples, this brut cider will perfectly suit to some hot oysters or scallops brochette.

To be served at around 6 to 7°C.

