











Fortifié de Feu 2018 *Plénitude*



Sommelier Nordiq's note

The delicacy of the apple goes well with the warmth of the oak barrel to create a tasty and complex product for the senses. Take the time to enjoy the Domaine Labranche Fortifié de Feu *Plénitude* with your eyes first, then appreciate its fruity and spicy aromas in perfect harmony, before allowing yourself to be overthrown by the rich and deep palate. Strong emotions guaranteed in a pairing featuring an apple and cinnamon dessert! A product showing character that can be used as the basis for a well-spiced cocktail!

-  Fermentation and aging on lees for 3 months in stainless steel tanks and 6 to 9 months aging in French oak barrels
-  Blend of McIntosh, Cortland and Spartan apples, then pyroconcentrated in a traditional wood evaporator
-  Burnt orange color with amber reflections
-  Complex nose with aromas of exotic fruits, spices and orange peel
-  Palate dominated by cooked apple and completed by a long and warm finish
-  The perfect drink after a meal or to pair with an apple and cinnamon crumble
-  Serve chilled between 10 and 12 °C
-  20 % alc./vol.
-  Sweet 120 g/l
-  Drink now or can age up to 10 years. Once the bottle is open, keeps for a few weeks in the fridge

- Réserve -