

Cidre de glace 2017 *Cryoconcentration*

Sommelier Nordiq's note

The Quebec apple in all its splendor! Domaine Labranche Cidre de glace *Cryoconcentration* brings style and elegance to your gourmet evenings. With a great product like this, all the senses are stimulated. A vibrant color, generous aromas and a smooth palate make it the perfect companion for your best apple pie recipe. The urge to serve yourself a second drink will be felt.



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 cryoconcentrated outside during the winter



Dark yellow color with golden reflections



Complex bouquet of caramelized pears, ripe apples, pineapple and honey



Smooth texture and refreshing acidity, generous finish reminiscent of a spicy honey apple



Ideal at the end of a meal or with an apple-based dessert



Serve chilled between 6 and 8 °C



11 % alc./vol.



Sweet 170 g/l



Drink now or can age up to 10 years. Once opened, keeps for a few weeks in the fridge



- Réserve -