

Cidre Mousseux 2018 *Traditionnel*



Sommelier Nordiq's note

An elegant interpretation of the apple! To enhance your tasting experience of the Domaine Labranche Cidre Mousseux *Traditionnel*, place a few local cheeses on a wooden board, pick a good apple and spice jam, add a few pecans and crispy croutons. All you have to do now is take your time to explore and enjoy the rich flavours and textures of this absolutely perfect pairing.



6 months aging on lees followed by 24 months aging on slats



Blend of McIntosh, Cortland et Spartan



Pale yellow color with golden shades



Delicate nose with aromas of yellow apple, white flower and brioche



Fine and persistent bubbles, lively acidity amplifies the aromas of apple which make the finish refreshing



Ideal for aperitif, Quebec cheeses and light apple-based desserts



Serve chilled between 6 and 8 °C



11,5 % alc./vol.



Brut 10 g/l



Drink now or 3 years from now. Once opened, the bottle will keep fresh for 1 week with a sparkling wine stopper

- **Édition Limitée** -