

Cidre de Feu 2018 *Pyroconcentration*

Sommelier Nordiq's note

You've eaten a lot and the fire crackles in the fireplace. You take out your favourite soft cheeses from Quebec. You pour yourself a glass of Domaine Labranche Cidre de feu *Pyroconcentration* and all you have to do is enjoy the moment in good company. Take the time to smell and taste the rich and generous aromas and enjoy the ample texture on the palate.



Fermentation and aging on lees for 3 months in stainless steel tanks and 6 months aging in French oak barrels



Blend of McIntosh, Cortland and Spartan apples, then pyroconcentrated in a traditional wood evaporator



Amber color with copper highlight



Complex nose with aromas of sweet spices, stewed apples, orange peel, caramel and honey



Soft texture and frank acidity which reveal a long and persistent finish



To serve at the end of a meal or to accompany a plate of fine Quebec cheeses



Serve chilled between 6 and 8 °C or at room temperature between 16 and 18 °C



12 % 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 -