



## CIDRE BRUT

*Cidre Brut de Normandie*

Comte Louis de Lauriston

Normandy cider is made of different varieties of cider apples. More than 50 varieties are used. The bitter kinds with a lot of tannins give our cider its structure and body. The sweet varieties are used for their fruit character. The remaining varieties are acidic apples which make our cider fine and fresh.

Matured apples are crushed and pressed to extract the juice which ferments until it reaches 2% or 4% Alcohol (for Cidre doux and Cidre Brut). During fermentation, temperatures control as well as several racking enables us to maintain a very slow fermentation. When it reaches the suitable alcohol content, the cider is bottled under pressure.

Comte Louis de Lauriston Cider is a very pleasant, light and fruity drink which can be enjoyed either with fish or with meat. Consumers looking for a natural drink, light in alcohol, rich in taste and aromas will appreciate Comte Louis de Lauriston cider.

A tasting glass as for wine is the best - (I.N.A.O. glass).

