



CYDON

APPLE & QUINCE

This natural sparkling wine was born from the idea of combining two fruits from the Rosaceae family: the quince, fruit from forgotten orchards, and the apple, traditional fruit from the Pays d'Auge. This original co-fermentation reveals a delicious quaffable cider, with unexpected aromas of blood orange peel mixed with the freshness of the apple.

TERROIR: VICTOT-PONTFOL. NUTRIENT POOR CLAY AND OXFORDIAN MARL SOIL.
VARIETIES: 60% BITTERSWEET APPLES, 40% QUINCES.
HARVESTING: SEPTEMBER TO NOVEMBER
ALCOHOL CONT.: 5% VOL.

TECHNIQUES USED

Controlled fermentation in stainless steel vats. Indigenous yeasts. Stabilization of the cider is sought by carrying out successive racking. Unpasteurized cider. Bottling from March to April.

Density (O.G.): 1052 after pressing, i.e. 115g of sugar per litre. 1011 when bottling, i.e. a percentage of alcohol in the bottle after foaming of 5%.

TASTING NOTES

Eyes: Yellow color, golden reflection.

Nose: Acacia honey and white flowers. After aeration, fresh and vegetal fragrance with notes of apricots and raisins.

Mouth: Powerful and structured. The bitterness of quince combined with the acidity of apple reveals unexpected aromas of blood orange peel and a finish mixing citrus and spices.

NUTRITION

No added sugar.

Calories per glass (12.5cl): 65 Kcal.

SUGGESTIONS

Storage: bottles upright in a cool cellar (8-12°C or 46-54°F). In good conditions, can be kept for 5 years from the date of bottling. The cider resting on its lees, the mouth will refine and become more complex.

Service: as an aperitif, to accompany a dessert or to quench your thirst during a snack. Serve chilled 8-10°C (46-50°F).

Bottle type: 75 cl



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