

SIMON LEMARIÉ

'CIDRICCHUS' ORIGINAL



Copper in color with a great effervescence. A powerful and generous cider, offering notes of dried apple and toffee.

Color: Copper yellow

Area of Production: Normandy, France

Apple Varieties: 40% Fréquin rouge, 50% Douce Coët
5% Judor, 5% Bisquet

Yeast: Ambient

Farming practices: Organic

Fermentation: Slow and long pressing, fermentation with ambient yeast

Vinification: Ancestral method

Residual Sugar: 35g/L

Aging: 4 months in bottle

Alcohol Content: 5% by Vol