

SIMON LEMARIÉ

'D'ISIGNY'



Semi-dry and slightly weighty, with fresh persistent bubbles. A rich texture is complimented with suave apple notes. Pairs well with cheese or dessert.

Color: Copper yellow

Area of Production: Normandy, France

Apple Varieties: 65% Douce Coët, 15% Judor, 15% Fréquin rouge, 5% Bisquet

Yeast: Ambient

Farming practices: Organic

Fermentation: Slow and long pressing, fermentation with ambient yeast

Vinification: Ancestral method

Residual Sugar: 60g/L

Ageing: 4 months in bottle

Alcohol Content: 4%