



Le Petit Pomme Light cider

Process

The apples are selected, freshly picked and pressed just after the Fall harvest. This cider is the product of a simple fermentation and an aging process in which permits the development of more depth. It is called "light" because its level of alcohol is inferior to 7%.

THE APPLES : Lobo, Mc Intosh, Cortland, Empire, Spartan.

LEVEL OF ALCOHOL : 6% alcohol

For your eyes only

A beautiful hay-yellow with discreet golden rays.

Aromas

The aging period confers to 'Petit Pomme' a light nose revealing fresh apples and a touch of wild berries. For the mouth, a frank and delicate apple taste.

From the kitchen

In the most pure tradition, this flat cider accompanies crepes or white meats like pork, poultry or sausages. Those meats are served with apples braised or in a chutney which will help to remind pleasantly of the cider on the table.

Its charm

- 2011 Silver medal Finger Lakes International Wine Festival Competition
- 2010 Sceau de distinction Coupe des nations, Festival de la Gastronomie de Québec
- 2010 Silver medal Finger Lakes International Wine Festival Competition
- 2009 Gold medal Coupe des Nations, Festival de la Gastronomie du Québec
- 2008 Silver medal Coupe des Nations, Festival de la Gastronomie du Québec
- 2007 Gold medal Finger Lakes International Wine Festival Competition
- 2007 Silver medal Coupe des Nations, Festival de la gastronomie de Québec
- 2006 Gold medal Finger Lakes International Wine Festival Competition
- 2006 Silver medal Coupe des Nations, Festival de la gastronomie de Québec
- 2004 Gold apple Concours des Vins et Cidres du Québec, MAPAQ
- 2004 Gold medal Coupe des Nations, Festival de la gastronomie de Québec



Size 750ml