



## CIDRE DOUX

*Cidre Doux de Normandie*

Comte Louis de Lauriston

Comte Louis de Lauriston Cider is made from around thirty varieties of cider apples, the majority being bitter apples (70%) rich in tannins that give the cider its body, 20% sweet apples that provide fruity aromas, and 10% tart varieties that balance the structure on the palate.

Once ripe, the apples are harvested, crushed, and pressed to extract their juice. Thanks to temperature control, fermentation remains slow. The Doux (sweet) cider is then bottled at 3%. A second fermentation begins in the bottle, consuming the residual sugars and giving the cider its natural sparkle.

It is best enjoyed chilled, ideally in a wine glass.

