



SASSY ROSE CIDRE LA SULFUREUSE 3% (33CL X 12)

SKU: BBSASR033

Sassy is the new, disruptive face of traditional Normandy Cidre. Its vision is to revolutionise the perception of artisanal cidre for a new generation.

Its home - the Chateau de Sassy in Normandy - has preserved the tradition of cider and calvados making since 1852, thanks to co-founder Xavier's family and their love for the terroir.

In order to develop an innovative product that still respects these traditional techniques, the founders worked with a renowned cellar master to create carefully reworked recipes.

The result - a production process that relies only on extracting the fruit juice itself and which creates a product that is 100% natural, free from additives and concentrates. This ensures a fresh, smooth drink and reveals a well-balanced flavour across three varieties - Brut, Rosé and Poiré.

From these carefully selected varieties of apples and pears, to the bottling, Sassy is proud to say that everything is locally-sourced.

Ingredients: 18 apple varieties, mainly sweet apples and acidulous apples

Tasting Notes: The delicate rosé colour comes from the unique red-fleshed apples. Apples species are blended to provide a right balanced cidre akin to a soft and a semi-dry cidre. Apple and red fruit aromas, it is lightly acidic and low in alcohol.

