



SASSY SMALL BATCH CIDRE 5% (75CL X 6)

SKU: BBSASS075

The Small Batch is created in the heart of Normandy, where all our orchards are located near the Château de SASSY. This high quality hand-crafted cidre, whose recipe is inherited from the cidre served at the Château, is based on a meticulous selection of apples, each fruit is hand-picked.

APPRECIATION

Dry cider of character. Notes of bitterness with a strong and tannic taste, and notes of «terroir» in the end of mouth, giving a reminder of the Norman origins of the product. It goes perfectly with chocolate, meats or game. Serve at 8°C.

TERROIR

Loam and clays soil - The proximity to the forest gives the apple a distinctive acidity (due to the terroir), reduced by the sweetness of the loam and clays plains.

VARIETIES

5 varieties of traditional apples (Bedan, Doux Normandie, Frequin, Douce Moën, Douce Coët Ligné...).

COLOR

Golden yellow with a light levurian veil.

MOUTH FEEL

Mouth starting on raw notes to find a soft-bitter balance afterward. A bit of acidity is added at the end of mouth. Aromas of low sweetened crab apples accompany the set.

NOSE

Rustic but frank nose, reminds farmers ciders.

