



Champomme Sparkling cider

Process

Issued from the champagne process, this sparkling cider has two bottled fermentations in which the sparkles are made naturally. This process is developed and is still used by some of the great winemakers of champagne. It justifies a very meticulous and precise handling of the bottles.

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

LEVEL OF ALCOHOL : 6.5% of alcohol

For your eyes only

A noticeable effervescence presenting a clear golden yellow .

Aromas

Subtle apple aroma. Dry with fine and abundant bubbles.

From the kitchen

Sparkling wine or cider is usually served at festive functions. However, it is appropriate with appetizers or at Brunch. It is used to make Kirs or simply served as an aperitif with frozen fruits used as ice cubes.



Size 750ml