

## Le Petit Frisson Ice cider



### Process

To make 'Petit Frisson', the Petit family uses two natural methods: cryoconcentration and cryoextraction. The apples are stored until very cold weather arrives. At the end of December the apples are taken outside and exposed to cold winter winds. This method- cryoconcentration- is the concentration of cold temperature and traps the fruits natural water and sugar in itself.

Next, the frozen apples are pressed to extract the maximum amount of nectar. The nectar is put in barrels and exposed to strong winds against Mount St.Hilaire in order to insure a sufficient concentration and to obtain the level of alcohol needed. The magic happens during the freezing nights in the barrels. The water in the apples crystallizes and is then extracted in order to get the most concentrated nectar.

**THE APPLES** : MCKINTOSH Cortland, Empire et Golden Russet. Depending on the harvests, the blend of apples to make Ice Cider can vary for a better balance.

**LEVEL OF ALCOHOL** : 10% alcohol

### For your eyes only

At first, 'Petit Frisson' offers a bursting golden robe. The liquor-like aspect of the product is noticeable by its consistency.

### The aromas

Deep aromas of fresh picked apples. For the nose, after a few months kept in the bottle, those aromas develop and get more complex with a connotation of pineapple, apricot and vanilla. For the mouth, 'Petit Frisson' offers a pleasant acidity which balances the apple's concentrated sugar in the cold. Even though we tend to compare the Ice Cider with the Ice Wine, because of the similarities in the processes, the balance of sugar and acidity of the Ice Cider is very particular, versatile and delectable.

### From the kitchen

In the Monteregie region, Chefs in restaurants introduce Ice Cider with foies gras, strong cheese and deserts. It is also tasted with dark chocolate to find the unique sugar-acidity balance of the Ice Cider. It can also be served alone, as an aperitif or digestive.

### Its charm

- 2010 **Double gold medal** Fingers Lakes International Wine Festival Competition
- 2010 **Sceau de distinction** Coupe des nations, Festival de la Gastronomie de Québec
- 2009 **Gold medal** Coupe des Nations, Festival de la Gastronomie du Québec
- 2008 **Gold medal** Coupe des Nations, Festival de la Gastronomie du Québec
- 2007 **Grande Or** Coupe des Nations, Festival de la Gastronomie de Québec
- 2007 **Silver Medal** Sélections Mondiales des Vins SAQ
- 2006 **gold Medal** Coupe des nations, Festival de la gastronomie de Québec
- 2006 **Silver Medal** Finger Lakes International wine Festival competition
- 2005 **gold Medal** Coupe des nations, Festival de la gastronomie de Québec



**size** 375ml

(200 ml and 500 ml are also offered on demand).

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