

Galipette Cidre Extra Brut 33 cl

Frankrike / #N/A!

GALIPETTE EXTRA BRUT is our driest cider, made mainly from bitter-sweet Breton cider apples. It has an unusually bold and intense character that naturally varies with the seasons.

This Cuvée du Maître de Chai, or Cellar Master's blend, uses up to fifteen varieties native to the orchards of Brittany such as Marie Ménéard, Dous Moën and Bedan, which give the perfect character, colour and balance. The extra-long fermentation here isn't the fastest way to make cider, but it naturally preserves structure and length of taste, with a higher alcohol level.

The result is true to the bold Breton style of cider, with its earthy tannins and full flavour. Enjoy this crisp, dry cider as it is or just as we would in Brittany, as the perfect partner to a plateau des fruits de mer.



Type	Cider
Produsent	N/A
Analyse	Alkohol: 5,5 %
Holdbarhet	Konsumklar men kan lagres i noen år
Karakteristikk	NOSE Floral, green apple, herbaceous PALATE Slightly spicy, juicy nectarine, dried peach FINISH Vibrant and springy
Serveringstemperatur	8
Webside	https://galipettecidre.com/

Høyoppløselig bilde



Volum	Varenummer	EPD-nr	Pris Vinmonopolet
0,33 L	13927502	6449987	kr. 49,90
Antall i kasse	Sortiment	Vectura nr	
24			

Bruk av alkohol kan gi ulike skadevirkninger. Nærmere informasjon finner du her:
<https://helsenorge.no/rus-og-avhengighet/alkohol/alkoholens-virkning-pa-kroppen>

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