

APPLE BITE

HARD CIDER

Story

In 1983 the cooperative of Val de Rance brought together the cider-making experience of 300 passionate local growers from Brittany. After recent investments, the co-operative has expanded and modernised its equipment. Today, Val de Rance represents over a 1,000 acres of orchards, producing ten to fifteen thousand tons of apples each year. Apple Bite is produced on the cooperative's site at Pleudihen sur Rance in Brittany. It aims to be a crisp, naturally fruity cider in the regional style by using traditional production methods and a selection of the best organic apples.

Apple varieties

90% bittersweet apples, 10% bitter apples

Cider making

Apple Bite is produced from 100% apple juice. All of the apples selected are certified USDA organic. 90% are harvested in Brittany (for the bitter- sweet varieties) and 10% in Normandy (for the bitter varieties).

After being cleaned, the apples are gently crushed. They are then fermented in temperature-controlled stainless steel tanks, and carefully filtered with the addition of Co2 for the carbonation. No sugar is added at any point during the process. This is a Brut cider with natural residual sugar.

Alcohol content : 4% vol.

Tasting notes

Color : Golden straw

Aromas : Fruity aromas such as golden apples, peach, apricots

Palate : Fruity attack, good balance, refreshing finish.

Pairing suggestions

Enjoy it chilled as an apéritif, with crepes Suzette (pancakes with orange liquor and butter), apple or apricot pies, foie gras and soft cow cheeses like Brie.

Will keep up to a year.



Press ratings

Great Lakes International Cider & Perry Competition 2016 – Gold medal