

Production

Our orchards are set up over 40 hectares on the right bank of the Odet river drawing from its mild and sunny weather.

They essentially produce local varieties of sweet and bittersweet apples with such colorful names as Dous Moen, Marie Ménard, Kermerien, Fero Briz, Avalou Belein.

Once ripe, the apples are hand picked, washed and sorted, and then ground into a pulp.

The ensuing long maceration brings to the apple juice a nice golden-amber hue and intense fruity aromas with hints of dried fruit.

Once pressed, pure juice is put into a vat, clarified then left to slowly ferment before bottling.

Our dry Cider (5% ABV., 75cl)

The mixing of the sweet and bittersweet cider apple varieties from our orchards produce a dry cider with interesting tasting notes.

Nose: light and fruity like fresh apple

Palate:

- Floral and fruity notes
- Nicely rounded and a slight bitterness enhanced by tiny bubbles.
- Strong aromas and a long finish.

Our dry cider is better served cool, with pancakes, of course, but can easily be drunk throughout meals from aperitif (with a dash of black currant), to cheese time.



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