

Fournier Cidre brut de Normandie

Fournier

France - Normandy

The brut cider is produced from a blend of Normandy apples that are selected for their delicate and fresh flavors, then slowly fermented. The cider offers a yellow and limpid color with a fruity and elegant floral nose. Quenching, sparkling on the palate, fine acidity and slight bitterness. Rich, round and structured.

Specifications

Special Ingredients	Apples and Pears
Serving Temp.	45-55 °F;
Pairings	Perfect with savory dishes like meat and buckwheat pancake. It can be mixed with fruit liquor for cocktail.



Codes, Weights and Measures

UPC	7 84585 02194 9
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02194 6
Case Weight	18
Cases/Pallet	100
Layers/Pallet	20
ABV	4.50%
SRP	\$ 19.99 USD 750mL Bottle