

THE RANGE

THE ICONIC (Tradition cider)



33 cl

APPRECIATION

Our cidre is a perfect balance between the traditional dry taste of a cidre brut and the fruitiness of a semi-dry cidre. It distinguishes itself thanks to its aromas and its delicate taste. Ideal as an aperitif or to go along with white meats, cheese (Camembert, Pont l'Evêque...) or an apple dessert. Best served chilled, at 9°.

TERROIR

Loam and clay soil - The proximity to the forest gives the apple a distinctive acidity (due to the terroir), reduced by the sweetness of the loam and clay plains.

VARIETIES

22 varieties, mainly acidulous apples and bitter sweet apples (34g/L - 46kcal/100ml).

COLOR

Bright & golden

MOUTH FEEL

Smooth effervescence, full bodied, apple and leather aroma, subtle balance between acidity, bitterness and roundness.

NOSE

Apples, leather and wood

COCKTAIL

- 2 drops of Fee Brothers West Indian Orange Bitters
- 3 drops of Fee Brothers Peach Bitters
- 2 cl of homemade syrup of SASSY cidre and poiré
- 5 cl of calvados VSOP

Bristol Old Fashioned 3 - Bristol, by Maxime Hoerth, Paris

THE PASSIONATE (Rose cider)



33 cl

APPRECIATION

The delicate rosé colour comes from the unique red-fleshed apples. Apples species are blended to provide a right balanced cidre akin to a soft and a semi-dry cidre. Red-fruit aromas, it is lightly acidic and low in alcohol. Ideal as an aperitif or to go along with a dessert such as a sorbet or a pastry. Best served chilled, at 9°.

TERROIR

Loam and clays soil - The proximity to the forest gives the apple a distinctive acidity (due to the terroir), reduced by the sweetness of the loam and clays plains.

VARIETIES

18 varieties, mainly sweet apples and acidulous apples (54g/L - 44kcal/100ml).

COLOR

Intense pink. The pink tinge is naturally obtained : it is the result of the pink-fleshed apple used during the production.

MOUTH FEEL

Supple on approach, fruit forward, structured and slightly acidic. It is a rounded texture being smooth and elegant with a lasting finesse.

NOSE

Apples & red fruits

COCKTAIL

- 5 cl Grey Goose or Bombay
- 2 cl Calvados
- 2 cl fresh peach juice
- 1 cl fresh lemon juice
- 2 dashes of Peychaud's bitters
- 3 dashes of Rosemary bitters
- SASSY Rosé Cider

F'row - Sexy Fish, by Jérôme Allaguillemette, London

THE VIRTUOUS (Peer cider)



33 cl

APPRECIATION

Delicate and refined, it distinguishes itself through its effervescence. Clear and pure, the pear flavour fills the mouth while the natural sugars leave a smooth finish befitting the low alcohol. It is perfect as an aperitif, to pair with crustacean, fish and also light chocolate desserts. Best served chilled, at 9°.

TERROIR

Loam and clays soil - The proximity to the forest gives the pear a distinctive acidity (due to the terroir), reduced by the sweetness of the loam and clays plains.

VARIETIES

12 pear varieties, mainly plant de blanc, vinot, antricotin and belle-verge pears (46g/L - 38kcal/100ml).

COLOR

Bright & clear

MOUTH FEEL

A little sharp and slightly tannic with a soft and subtle finish.

NOSE

Distinct pears

COCKTAIL

- 40 ml Calvados VSOP
- 10 ml green Chartreuse
- 5 ml Benedictine D.O.M.
- 15 ml rosemary syrup
- 25 ml lemon
- SASSY Pear Cider

Apples&Monk - Opium Chinatown, by Matteo Migliavacca, London