



·CIDRE·

**SASSY**

PRODUCED AND BOTTLED IN FRANCE



# Le Vertueux Sassy

Friends for more than 20 years, Pierre-Emmanuel and Xavier grew up together in Normandy. They had the ambition to modernize the first alcoholic beverage consumed by any young self-respected Normand : the cider.

Determined by the desire to create a quality, hand-crafted, French product and by the aspiration to come back to the source / back to basics, they aimed at increasing the value of a decisively modern product, forgotten despite its numerous energetic and gustatory qualities.

The Virtuous is created in the heart of Normandy, where all our orchards are located near the Château de SASSY. This high quality hand-crafted poiré, whose recipe is inherited from the poiré served at the Château, is based on a meticulous selection of pears from trees aged 100 years. Each fruit is hand-picked.

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## TASTING NOTES

Delicate and refined, it distinguishes itself through its effervescence delicacy, its flavour's purity and its acidulous end of mouth, balancing perfectly the pear's natural sugar.

- *Dress:* Bright & clear
- *Nose:* Distinct pears
- *Mouth:* Sharp, acidulous and slightly tannic, it gives a subtle and soft end of mouth.

## FOOD PAIRING

It is perfect for the aperitif and goes very well with crustacean, fish and chocolate desserts

## VARIETIES

2 pear varieties mainly plant de blanc, vinot, intricating and belle-verge

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## TERROIR

Loam and clays

## ALCOHOL

2,5%

## SERVICE TEMPERATURE

6-8 °C



## FORMATS

33 cl & 75 cl

