



·CIDRE·

SASSY

PRODUCED AND BOTTLED IN FRANCE

l'ami
JAC

La Sulfureuse 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 Passionate is created in the heart of Normandy, where all our orchards are located near the Château de SASSY. This high-quality hand-crafted cider, whose recipe is inherited from the cider served at the Château, is based on a meticulous selection of apples, each fruit is hand-picked.

TASTING NOTES

Halfway between a soft cider and semi-dry cider, it gives the right balance between fruit and acidity which lets appreciate the apples and red fruits' aromas

- *Dress:* Intense pink.
The pink tinge is naturally obtained
It is the result of the pink-fleshed apple used during the production.
- *Nose:* Apples and red fruits
- *Mouth:* Supple on attack, fruity, structured and slightly acidulous.
It displays a round texture, closely smooth, with a lasting end mouth.

FOOD PAIRING

Ideal for the aperitif or with dessert such as sorbet or pastry.

VARIETIES

18 varieties, mainly sweet apple and acidulous apple

TERROIR

Loam and clays

ALCOHOL

3%

SERVICE TEMPERATURE

6-8 °C



FORMATS

33 cl & 75 cl

