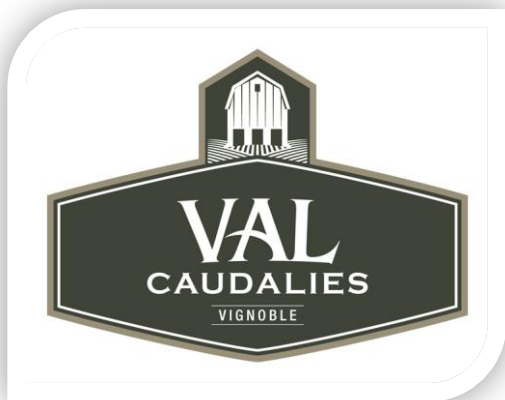


Tasting notes

This “liqueux cider” or sweet apple wine, authentically forged by Canada’s glacial winter climate, displays delicious flavors of stewed apple and pear, candied pineapple and barley sugar. Less sweet and lighter than an ice cider, its intensity is superbly balanced by its smoothness, making the whole fresh, versatile and delectable.

Service and pairing

On its own, before or after the meal, or paired with foie gras, pâtés, cheese, fresh fruits or chocolate.

This cider is an original alternative to more traditional sweet and late harvest wines.

It pairs amazingly well with spicy and perfumed dishes from the Indian or Asian gastronomy.

Suggestions : Candied onions liverwurst, parmesan fondue, pancakes, wasabi grilled chicken, allspice roasted duck, fruit salad, chocolate cake, salted butter caramel, ginger cookies.

Serve between 5 and 7 °C



McINTOSH – SPARTAN - EMPIRE



Estate Bottled

VAL CAUDALIES PREMIUM

SWEET APPLE WINE