



# Casus Belli

Still hard cider

The first apple wine in Normandy!  
The border with the wine territory  
may have been crossed...

## Terroir

Bottom of a valley  
Marls and alluvium

## Cidermaking

Manual harvest  
Fermentation by natural yeasts, ageing in stainless steel tank  
No fining, light filtration

## Tasting

Golden colour  
Delicate nose with notes of pear and citrus  
Nice freshness, mineral finish with a light bitterness

## Food pairing

As an aperitif with tapas  
With seafood (oysters, shrimps)

## 2016 vintage

Alcool : 7% by vol  
Dry  
Available in 75cl « Bourgogne » bottle  
Natural cork



DOMAINE  
**antoine marois**