



# La Garenne

« Pays d'Auge » cider

*This traditional « Pays d'Auge » cider is perfectly balanced and shows an exotic touch*

## Terroir

Slope facing east/south-east  
Clay limestone soil

## Cidermaking

Manual harvest  
First fermentation in stainless steel tanks by natural yeasts  
Control of fermentation by rackings  
Filtration before bottling  
Natural fermentation in bottle (Méthode ancestrale)  
Not disgorged

## Tasting

Orange colour  
Explosive nose with tropical fruits notes (lychee, mango, pineapple). Round and tasty mouth.

## Food pairing

Chicken curry, Lamb Tajine  
Norman cheese  
Pineapple, Fruit pies

## 2016 vintage

Alcool : 5% by vol  
Medium dry  
Available in 75cl bottle



DOMAINE

antoine marois