



La Roche

Hard cider (Dry)

Rich and full bodied, La Roche is a dry hard cider of great class

Terroir

Slope facing south/east-south
Deep marl 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
Hints of spices and undergrowth
Rich and full in mouth with a nice bitterness

Food pairing

Smoked ham, « Vire » sausage, « Tripes »
Porcini mushrooms

2016 vintage

Alcohol : 6% by vol
Dry
Available in 75cl bottle



DOMAINE

antoine marois