

Cidrerie Manoir du Kinkiz

Cidre de Fouesnant

THE FACTS

COUNTRY: France

REGION: Normandy

CEPAGE: 100% Cider

WINEMAKING: The apples are sorted manually and the pressing takes place when the fruits are fully ripe.

THE STORY

Manoir du Kinkiz ciders respect the blend of old varieties. Harvested and sorted, the pressing is done when the fruits are fully ripe, from the end of September to December. The fermentation is slow and ends with a foaming in the bottle for about 2 and a half months, which gives it a fine and elegant bubble.

The cider house produces 3 types of cider: Fouesnant cider, AOP Cornouaille and a real curiosity at the crossroads of excellence and know-how: Cuvée Blanche.

THE ADJECTIVES

OVERALL: Round & aromatic

AROMAS / FLAVORS: Fresh apple, fresh butter and hazelnut

MOUTHFEEL: Pleasantly bitter

THE SELLING POINTS

Fruit is from world-renowned orchards

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Cranberry brie bites, balsamic brussels sprouts, charcuterie

