



## BOUVY FRUIT

### Cidre Extra Brut

*Victor Bouvy is the fourth generation to run his family's farm in Mont-Sur-Corville in the heart of Champagne. In the early 2000s, Victor's father began successfully cultivating a vast array of new fruit varieties for simple table consumption, as the Marne Valley's calcareous, silty-clay soils proved to be a perfect match for apples (and not just Pinot Meunier!) With a degree in agricultural engineering and a passion for traditional dry cider, Victor traveled to Normandy to better learn the intricacies of cider production. Upon his return in 2019 he planted a new and complimentary mixture of apple varieties, ideal for cider production with the goal of creating a harmonious cider that would express an ideal balance of sweet, bitter and tart.*

**COMPANY:** Bouvy Fruit

**CREATORS:** Victor Bouvy

**ESTABLISHED:** 2000s

**REGION:** FRANCE • Champagne • Mont sur Corville

**STYLE:** A dry, refreshing cider that is the product of eight different apple varieties, grown on the limestone- and clay-rich soils in the Vallée de l'Ardre in Champagne. Orchards are tended organically. Fermentation happens on indigenous yeasts in bottle and the cider is never pasteurized. Aged on lees in bottle.

**ESSENTIAL INGREDIENTS:** Apple varieties: Avrolle, Douce Coët, Douce Moen, Bedan, Fréquinette, Dabinett, Douce de l'Avent, and Locard Vert

**ABV:** 7%

**CLOSURE:** Crown cap

**TASTING IMPRESSIONS:** Dry with notes of ripe yellow apple, marigold flower, yellow flowers, wet stones. Very juicy fruit, long and precise; elegant, fine bubbles



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