

## Fournier Cidre brut de Normandie

Fournier

France - Normandy

The brut cider is produced from a blend of Normandy apples that are selected for their delicate and fresh flavors, then slowly fermented. The cider offers a yellow and limpid color with a fruity and elegant floral nose. Quenching, sparkling on the palate, fine acidity and slight bitterness. Rich, round and structured.

### Specifications

<b>Special Ingredients</b>	Apples and Pears
<b>Serving Temp.</b>	45-55 °F;
<b>Pairings</b>	Perfect with savory dishes like meat and buckwheat pancake. It can be mixed with fruit liquor for cocktail.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 02194 9
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02194 6
<b>Case Weight</b>	18
<b>Cases/Pallet</b>	100
<b>Layers/Pallet</b>	20
<b>ABV</b>	4.50%
<b>SRP</b>	\$ 19.99 USD 750mL Bottle