

## 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<br>750mL Bottle |