

HARVEST 2012

NEIGE

MÉTHODE TRADITIONNELLE
CRACKLING ICE CIDER

Produced since 1994, NEIGE Première was the leading inspiration of La Face Cachée de la Pomme. It was the very first ice cider (also known as **apple ice wine**) to be commercialized in Québec and throughout the world. **NEIGE MÉTHODE TRADITIONNELLE** is the very first sparkling apple ice wine elaborated using the traditional method.

HARVEST 2012 is a LIMITED EDITION of 8175 btl.



TYPE : CRACKLING ICE CIDER (naturally sweet). Developed and bottled at the estate. Product of Québec, CANADA. **11 % alc./vol.**

ORCHARD: Located in the Montérégie region, which borders the state of New York. Long ago, the Champlain Sea covered this rocky soil.

CLIMAT: Ideal microclimate. Sunny Autumn days and cool nights. Long, very cold winters.

METHOD: In the fall, very ripe apples are picked and stored at cool temperatures until the end of December. Once winter arrives, the fruit is pressed and the juice obtained is placed outside in the intense January cold. During crystallization, the water separates from the sugars by NATURAL CRYOCONCENTRATION. After few days of intense cold, concentrated must, representing 1/5 of the initial quantity of juice, is collected by gravity. The extracted must is then placed in stainless steel tanks where it ferments at least six months at low temperatures before being bottled. 2nd fermentation is started in bottle. After another nine months, NEIGE MÉTHODE TRADITIONNELLE is ready, without any dosage.

YIELD: 1 litre = 6 kg environ de pommes sélectionnées

SUGAR: 347 g/L avant fermentation, 160 g/L résiduels

ACIDITY: 9,5 g/L.

Contains sulphites

PRESSURE: 2 - 2,5 bars

WINEMAKER: Christophe Etchebar



AUTUMN HARVEST: 55% McIntosh, 17% Corland and 6 other variety of apples (Honey Crisp, Lobo, Empire, Honey Gold, Spartan & Gala).



Golden yellow with amber reflections.



Butterscotch, brioche and marmelade.



Perfumed and intense. Candied apple, apricots and citrus fruits.



Perfect as an aperitif or to accompany sharp cheese (Cheddar or goat) or veined cheese (blue), and desserts.

6°C

Serve cold.



Ready to serve. Aging potential of 2 ans (up until 2016).



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