LA FACE CACHÉE DE LA POMME

AUTUMN HARVEST 2010

NEIGE

QUÉBEC AMBER

NEIGE NOIR, the best kept secret from *La Face Cachée de la Pomme*. This fifth edition of **NEIGE NOIR** is made from our 2010 autumn harvest. Hand-picked apples were stored to be pressed in January, when the extreme cold of the winter allows us to leave the juices outside to freeze. Part of the collected must — that intended for the production of the ice cider **NEIGE Première 2010** — was reserved and blended with our own «eau-de-vie». This transformed the precious nectar witch was then aged in oak barrels for three years before being bottled on our estate.

NEIGE NOIR is released only once a year. Offered in a limited edition, this extremely rare Québec amber is much coveted. But, patience has its virtues. Make sure you appear on our "Black list" to be notified about it first! listenoire@lafacecachee.com

TYPE: Québec amber (naturally sweet). Developed and bottled at the estate.
Product of Québec, **18 % alc./vol**

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

CLIMATE: Ideal microclimate. Sunny autumn days and cool nights. Long,very cold winters.

METHOD: In the fall, very ripe apples are handpicked 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 this phase of crystallization, the water separates from the sugars by **NATURAL CRYOCONCENTRATION**.The concentrated must is then collected by gravity, representing one-quarter of the initial quantity of juice. We keep aside some of this nectar intended for the making of NEIGE Première 20010 to add our own apple brandy (67% alc./vol.) and age this nectar **in oak barrels for 3 years**, before we bottle it.

YIELD: on yeast, three years in oak barrels.
SUGAR: 280 g/L residual

WINEMAKER: Loïc Chanut

Autumn harvest 2010: 80% McIntosh et 20% Spartan.

Deep amber color with golden shine.

Figs, dates, fruit cake, prunes and candied oranges.

Complex and elegant. Grenoble nut and beeswax.

Tagine lamb, square dates or «as is» with friends!

10°C Serve chilled.

Ready to serve. Aging potential: 9 years. Once open: 3 months

«I am *bouche bée* in front of the serene beauty, the originality, the harmony and the depth of this mistelle which does not have anything to envy any best flocs of Gascogne and other *pineaux des Charentes*».

Jean Aubry, *Guide Aubry 2013*, «Top 10» p. 116

LIMITED EDITION : 5 800 btl.

SAQ Signature
500 ml/+11401926

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