



— Poiré Demi-Sec —

NAME Poiré demi-sec

ALCOHOL 2% vol.

ELABORATION

Varieties used : Plants de Blanc, Fosset, Poire de Cloche, Mordouet

Our Poiré is made in the respect of artisanal process making methods :

- ✓ first the pears are picked up to the right maturation manually or mechanically
- ✓ washed
- ✓ crushed
- ✓ the pulp is put into a vat open air to release its aroma
- ✓ the pulp is then pressed
- ✓ natural clarification of the most
- ✓ slow alcoholic fermentation (1 to 3 months)
- ✓ bottling
- ✓ storage in refrigerated cellars (10 to 12°C)

Annual sales : between 15 000 and 20 000 bottles.

TASTING

Beautiful pale yellow colour, thin bubbles.

Smelling : very fruity

Tasting : refreshing

SERVING SUGGESTIONS

The Poiré must be consumed fresh (between 8 and 10°C) and preferably in « ballon » or « tulipe » glasses.

Poiré is a sweet and refreshing product. It is usually served :

- as an aperitif alone or as a “kir normand” (with Crème de Cassis).
- with fruit desserts as the apple pie (ideally with sweet fruits).

PRESERVATION

In the bottle, the Poiré continues on fermenting (due to the yeasts).

With optimal preservation conditions (around 10°C and upright stocking), the Poiré can be kept between 1 and 2 years.

