



Domaine Lesuffleur 'Friardel'

VARIETIES: over 12 varieties of sweet, bittersweet and sharp apples. Blend is 49% Bitter, 36% Bittersweet, 15% Sharp

CLASSIFICATION: Sparkling Cider (within the Pays d'Auge appellation, but not using)

ORCHARD + SOILS: High branch trees averaging 50 years old but some as old as 100. Soils are Flint and Clay over Chalk. Very low density planting.

FARMING: Transitioning to organic

WINEMAKING: Hand harvested. Very low SO₂, Methode Ancestrale. Finishes with around 35 to 40 g/L RS

AGING: 10 to 12 months on lees in bottle. Disgorged.

