



LELOUVIER LE POIRÉ

Cidre de Poires

Poiré is a traditional and authentic cider made from multiple varieties of pears including the Plant de Blanc. The fruit is crushed and pressed just after harvesting, then it gets ferments naturally at a controlled temperature for five to eight weeks.

Tasting notes

Color

Pale straw with golden reflections

Aroma

Crisp notes of pear, butter and citrus fruits

Taste

Refreshing and fruity with nice well-balanced acidity. The fine bubbles create a creamy texture. This cider goes well with cheese, seafood, pork dishes. LeLouvier Poiré can be enjoyed as an aperitif or to accompany terrines, seafood, oysters or salads. Also perfect with fruit for dessert.