

Domaine Familial Etienne Dupont

14430 Victot Pontfol, Pays d'Auge, France

Brewery Description:

Etienne Dupont has been in charge of the Domain since 1980, when he took over from his father Louis and his grand father Jules. He has improved the old orchards and has planted a further ten hectares of small standard apple trees. Together, there are 27 hectares of typical varieties, that is to say 6000 apple trees, for the production of Cider, Pommeau and Calvados.

Etienne went to Cognac to learn the art of double distillation and worked in close partnership with an oenologist. From the picking of the apples to the final ageing of the Calvados, Etienne Dupont is fully committed to producing the best quality. Quality always comes first, often at the expense of the yield.



Cidre Bouche Brut E. Dupont

■ Cider & Perry
■ Vintage Collection
■ Keg Collection

Unfiltered, Unpasteurized, Bottle Conditioned

The apples E. Dupont uses for the cider are the same as those he uses to make Calvados - they are apples from a small region of Normandy : the Pays d'Auge. The soils of the Pays d'Auge are clayee and marly. As those soils are very poor, they restrict the growth of the trees. The apples are handpicked at good maturity. After a 3 to 4 weeks ripening period in open worked wooden boxes, called "palloxes", the apples are crushed. The pulp soaks for a few hours in order to develop the color and the aromas. Then, the pulp is slowly and strongly pressed. The yield is about 600 litres of apple juice by ton of fruit. This juice is put in a pre-fermentation tank where the natural enzymes start their action. This natural clarifying stage leads to the formation of the famous "brown hat". The limpid juice is then extracted and sent in the alcoholic fermentation tank where it stays for several weeks. At the end of this slow fermentation, the residual sugar is 30g/litre. The cider is bottled for the froth development and the fermentation will carry on in the bottle. The carbonic gas naturally freed up and shut up by the cork will lead to the cider's natural effervescence. The yeast will form a deposit which contributes to the aroma development. The cider being kept standing upright in good conditions (less than 59°F temperature) will improve. The froth will get thinner and the cider more fleshy



"It's golden and, being unpasteurized and unfiltered, cloudy. In my mouth, it transforms into apples and plums, swimming in a thin, effervescent and deliciously yeasty liquid"

- New York Times, Nov. 2000

"The only cider to achieve Ale Street News' 5 stars (out of 11 ciders). The 1997 Dupont was like biting into a fresh apple, lots of flavor that kept going to the end."

- Tony Forder
[Ale Street News]

Product Details

Style	Cider Bouche Brut
Alc./Vol.	5.5%
Ingredients	Unique blend of Plant de Blanc, Muscadet, Tricotin, Avenelle, and Poire de Grise pears.
Org Gravity	1065
Final Gravity	1016

Tasting Notes for 2000

Appearance	Yellow orange, fine persistent froth. Cloudy with sediment.
Aroma	Tremendous complexity of apple, citrus, pine, lime, butter, and leather with notes of wood and roast cacao.
Flavor	Apple with a touch of wood. Full body with a touch of sweetness in the balance.

Tasting Notes for 2001

Appearance	Gold orange yellow. Powerful condition champagne.
Aroma	Fatty woody with slight vegetation.
Flavor	Strong acidic citric quality. Tannic mustiness in back.
Finis	Big grapefruit tang finish.

Suggested Food Pairings:

- Grilled Chicken
- Fish with Cream Sauce
- Tarte Tatin
- Crepes
- Steam Clam or Shellfish
- Indian Cuisine

Available Formats:

- 12 * 750 ml bottles
- 24 * 375 ml bottles
- 6 * 12.5 Magnum Liter bottles
- Kegs (please ask for availability)

Organic Cidre Etienne Dupont

■ Cider & Perry
■ Keg Collection

Unfiltered, Unpasteurized, Bottle Conditioned

The Etienne Dupont ORGANIC Cider 2003 can be ideally served as an aperitif, with apple desserts and pancakes. It can also be served as an accompaniment to cheese (made with cow milk: Camembert, Pont-l'Evêque, Livarot). The cider can also be served during the meal as an accompaniment with poultry or any dishes with cream and when apples are used as cooked vegetables. The bottling density is 1022 (% of alcohol in the bottle after the sparkling process : bout 5,5%). The pressing density is 1052, i.e. 100g of sugar per liter. Fermentation takes place in Inox tank, induced by wild yeasts sitting on the skin of the apples, and is controlled mainly by settlement extraction. The shelf life requires standing up bottles, temperature between 46°F and 53°F. Under good conditions it can be stored until the end of 2006.



Legend

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| ■ Beer Collection | ■ Cider & Perry |
| ■ Keg Collection | ■ Sake & Yuzu Wine |
| ■ Real Ale Collection | ■ Mead |
| ■ Vintage Collection | ■ Spirits |

Domaine Familial Etienne Dupont [Continued]

14430 Victot Pontfol, Pays d'Auge, France

Product Details

Style	Organic Cider Bouche Brut
Alc./Vol.	5.5%
Ingredients	100% of ORGANICALLY GROWN APPLES of the Bisquet variety.

Tasting Notes

Appearance	Froth is thin and persistent. Color is orange.
Aroma	Complex. Fresh and fruity. Apple, honey, cinnamon, citrus fruits.
Flavor	Very refreshing and easy to drink. Apple and honey flavour. Light and elegant. As it ages, the aromatic persistence improves, and the cider becomes more complex and the froth thinner, due to the ageing on lees and the autolysis phenomenon.
Finish	Dry and refreshing finish.

Suggested Food Pairings:

- Grilled Chicken
- Fish with Cream Sauce
- Tarte Tatin
- Crepes
- Steam Clam or Shellfish
- Indian Cuisine

Available Formats:

- 12 * 750 ml bottles
- 24 * 375 ml bottles
- 30 Liter Keg (please ask for availability)



E. Dupont Cidre de Givre

■ Cider & Perry

As a true ice cider, Cidre de Givre expresses with intensity the flavors of the apples of our Domaine. It is derived from E. Dupont Cidre Bouche Brut 2005 by freezing it and then removing the frozen water.

Product Details

Style	Ice Cidre
Alc./Vol.	7.5%

Tasting Notes

Appearance	Amber color with no head and no bubbles.
Aroma	Aroma of baked apples and cinnamon.
Flavor	Taste is sweet with a bit of apple tartness as it progresses.
Finish	Smooth finish.

Suggested Food Pairings:

- Ice Cream
- Desserts

Available Formats:

- 6 * 375 ml bottles

E. Dupont Pome 1996

■ Cider & Perry
■ Vintage Collection

E. Dupont POME 1996 is a very special blend of E. Dupont's unfermented apple juice and his one year old Calvados. This blend was filled into 5 year old/empty calvados casks in 1996 the tannins of which were still at work. It has been aging in these wooden barrels ever since.... Please store at around 50°F, wine cellar environment.

As the name "Pommeau" is legally reserved for such blends not exceeding 30 months of aging in those wooden casks the term "POME" was created to celebrate this very special 10 year old blend of apple juice and calvados.

Product Details

Style	Pome
Alc./Vol.	18%
Ingredients	Apples from Pays d'Auge, woody nightshade in particular Binet Rouge and Sain Aubin.

Tasting Notes

Appearance	Red mahogany, deep color, some lees will develop at the bottom of the bottle. They will add complexity to Pome 1996.
Aroma	Complex, spicy notes of cooked apples and dried fruits and nuts.

Flavor	Flavors of the apples and toffees.
Finish	Potent, long finish allows it to linger in your mouth

Suggested Food Pairings:

- Aperitif
- Dessert (Amaretti Cookies)
- After Dinner Drink

Available Formats:

- 6 * 375 ml bottles



Domaine Dupont Pommeau

■ Cider & Perry

The Pommeau is a blend of Calvados and Apple juice. A precise volume of a one year old Calvados is mixed with 'mout' (non fermented cider) - the proportions are calculated in order to obtain a final alcohol rate of 17 % vol - and is put in a blending casks. The mix is then slowly stirred. After that, the Pommeau is stocked in 400 litres oaks cask (4 to 5 years old cask whose tannins are not worked out) so that it continues to age for about 30 months. This particularly long ageing gives the Dupont Pommeau a special flavour.

The Domaine Dupont Pommeau was awarded the bronze metal of "Concours du Cru de Cambre 2002".

Product Details

Style	Pommeau
Alc./Vol.	17%

Tasting Notes

Appearance	Beautiful golden mahogany color (that can get cloudy if the pommeau is stocked at a temperature inferior to 46°F - however, this doesn't affect its taste)
Aroma	Potent and fine with aromas of butterscotch, plums, spices and a touch of vanilla.

Legend

- Beer Collection
- Keg Collection
- Real Ale Collection
- Vintage Collection
- Cider & Perry
- Sake & Yuzu Wine
- Mead
- Spirits

Domaine Familial Etienne Dupont [Continued]

14430 Victot Pontfol, Pays d'Auge, France

Tasting Notes

Flavor	Supple attack and mellow. Good consistency in mood and good posture. Velvet like, spicy, prune, vanilla, and butterscotch flavors.
Finish	Finish is very pleasant with caramel milk and cherries.

Suggested Food Pairings:

- Aperitif
- Dessert (Amaretti Cookies)
- After Dinner Drink

Available Formats:

- 12 * 750 ml bottles

Cidre E. Dupont Special Reserve

Cider & Perry

The bottling density is 1025 (alcohol in the bottle after the sparkling process: 6%). The pressing density is 1060, i.e. 127 g sugar per litre. Fermentation takes place for 5 months in a 400 Liter oak barrel that previously contained Calvados. The shelf life requires standing up bottles, temperature between 46° and 53°F.



Product Details

Style	Ice Cider
Alc./Vol.	6.9%
Ingredients	80% of bitter-sweet apples (mainly Saint-Martin, Binet-Rouge & Frequin) and 20% of acid apples (Judor)

Tasting Notes

Appearance	Gold, hazy, velvety.
Aroma	First leather, changes into a yeast nose after aeration.
Flavor	Powerful, potent, lingering, long finish, velvet like, round, fruity, calvados, butter-scotch and vanilla flavors. As it ages, the aromatic persistence improves, and the cider becomes more complex and the froth thinner.
Finish	Dry and sweet.

Suggested Food Pairings:

- Grilled Chicken
- Fish with Cream Sauce
- Tarte Tatin
- Crepes
- Steam Clam or Shellfish
- Indian Cuisine

Available Formats:

- 12 * 750 ml bottles

E. Dupont Cidre Cuvee Colette

Cider & Perry

The most delicate and elegant expression of Doamine Dupont's complex apple varieties.

After the traditional fermentation in a barrel, it is the bottle itself that, thanks to a secondary fermentation, the "prise de mousse" takes place. The natural phenomenon requires careful and patient attention to each bottle. During the aging period "sur lattes", the bottles are rotated daily, manually, gradually from horizontal to the vertical position, in order that the sediment will accumulate in the neck of the bottle, to await removal. At the time of "degorgement", the neck of the bottle is frozen and, enclosed in ice, the sediment is then removed.



Product Details

Style	Ice Cider
Alc./Vol.	7.5%
Ingredients	80% of bitter-sweet apples (mainly Saint-Martin, Binet-Rouge & Frequin) and 20% of acid apples (Judor)

Tasting Notes

Appearance	Clear, coppery yellow color.
Aroma	Elegant and delicate. Fruity.
Flavor	Straight with no deviation. Fruity and floral with cooked apples and tarte tatin notes. Has flavor characteristics similar to champagne.
Finish	Long dry finish.

Suggested Food Pairings:

- Caviar
- Creamy Pasta
- Scrambled Eggs
- Spicy Asian Cuisine

- Tempura Food

Available Formats:

- 12 * 750 ml bottles

E. Dupont Cidre Tripel

Cider & Perry

This cider uses bitter cider apple varieties from the Pays d'Auge region of the Normandie/France. The idea is to keep a balance between the alcohol strength and the flavors of the apples.

The first fermentation is induced by wild yeast (sitting on the skin of the apples). The second & third fermentation [bottle fermentation]: Induced by champagne yeast. It works very well with apples. Additional neutral sugar comes from wine grapes. The idea is not to impact on the flavors & aromas of the bitter apples used. A touch of rusty-brown color. This touch indicates a tiny trace of oxidation during the lengthy & complicated fermentation [open fermentation] & maturation process. Similar to the aging of wine, whisky, and sherry it provides the final necessary "ingredient" for highest flavor and aroma complexity.



Product Details

Style	Ice Cider
Alc./Vol.	10.5%
Ingredients	Bitter cider apple varieties from the Pays d'Auge region

Tasting Notes

Appearance	A touch of rusty-brown color.
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Available Formats:

- 12 * 750 ml bottles



Legend

■ Beer Collection	■ Cider & Perry
■ Keg Collection	■ Sake & Yuzu Wine
■ Real Ale Collection	■ Mead
■ Vintage Collection	■ Spirits