



**TOP  
SELECTION**  
WINES & SPIRITS

## DOMAINE LEDUC-PIEDIMONTE

### ICE CIDER

2010



#### Apple Varietals

60% Spartan and 40% Empire

#### ABV

11%

#### Vinification

Cryo-concentration of the apple juice by natural winter's cold until 20 to 22 percent potential alcohol is reached. Slow fermentation at low temperature (around 10° C) over 4 to 6 months. Fermentation stops naturally by itself leaving half the natural sugars unfermented. Aging of 2 years minimum before bottling. Unoaked.

#### History

Owned and operated by Robert McKeown and Andrée St-Denis, Domaine Leduc-Piedimonte is a cidery located in Rougemont, the apple capital of Québec. The estate's orchard, with over 3,000 trees, is particularly well suited for growing apples and making richly flavoured and complex. Robert and Andrée have always been working closely with oenologists as well as agronomists to continually perfect and improve their production techniques and the quality of their products. The owners chose to name the cidery after their maternal side of their families: Leduc is Andrée's mother's last name and Piedimonte is the last name of Robert's grandmother. They wanted to emphasize the fact that it is a family-run business and to attach strong symbolic roots to the tradition they wish to preserve.

#### Tasting Notes

This superb ice cider has a golden amber-coloured hue and pleasant aromas of orange zest, butter, honey and spicy vanilla followed by some mineral notes. It is smooth and vivacious. Delicious flavours of citrus preserves and spices are present on the palate with a long refreshing finish. The Domaine Leduc-Piedimonte ice cider achieves a perfect balance between sugar, alcohol and acidity.