

Leduc-Piedimonte Ice Cider

COUNTRY

Canada

REGION

Quebec

GRAPE

60% Spartan, 40%
Empire

VINTAGE

2011

ABOUT THE DOMAINE

Owned and operated by Robert McKeown and Andrée St-Denis, Domaine Leduc-Piedimonte is a cider house 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 ice cider. Working closely with oenologists and agronomists, Robert and Andrée strive to continually perfect and improve their production techniques and the quality of their products. The owners, in choosing to name the cider house after the maternal sides of the family (Leduc is Andrée's mother's surname and Piedimonte is the surname of Robert's grandmother), attach strong symbolic roots to the traditions they wish to preserve.

WINEMAKING

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 10C) over 4 to 6 months. Fermentation stops naturally by itself leaving half the natural sugars unfermented. Aging of 2 years minimum before bottling. Unoaked.

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.



TECHNICAL NOTES

Alcohol by volume
11%