

Lapinette

The way we hear it, in the Springtime, when the apple growers of Normandy see little rabbits in their orchard, they are guaranteed a bountiful harvest. The young rabbits bring good luck to the apple farmer, as they never leave their warren until after the final frost.

Virtue's Lapinette Norman-style Cidre Brut is reminiscent of the old days in France, before the great wars, when wine makers of the south shared their used barrels with their northern cousins. The resulting ciders were a little bit rough, unfiltered with a balance of flavors from the fruit, the farm, and the barrel. Virtue has recreated this traditional cider by sourcing tart fruit, patiently aging for months in French oak barrels. Lapinette offers a complex nose of both farm and barrel, with a refreshingly dry, mineral finish.

APPLES >> We use Michigan-grown apples grown on family farms, and never use apple juice concentrate.

FERMENTATION >> Lapinette is fermented with a French yeast, typical of the region.

AGING >> Following fermentation, Lapinette is aged in French oak wine barrels for several months, developing complexity and integrating the flavors of the apple, the barrel, and the farm.

FOOD PAIRINGS >> With a complex nose and elevated tannin and acidity, Lapinette is a natural match with roast chicken and pork, stinky French cheese, and richly sauced seafood and poultry.

GLUTEN FREE >> Virtue's Lapinette Cidre Brut is made with nothing but apples and is naturally gluten free.

AVAILABLE FORMATS >> Lapinette is available in 765 mL bottles and 1/6 barrels.



1/765 ML BOTTLE



12/765 ML (CASE)



1/6 BBL



VIRTUE CIDER IS A MICHIGAN-BASED CRAFT CIDER COMPANY. WE PRODUCE EUROPEAN-STYLE CIDERS FROM FRESH APPLES—NEVER FROM CONCENTRATE—AND EMPLOY TRADITIONAL FARMHOUSE PRODUCTION METHODS THAT INCLUDE NATIVE AND SECONDARY FERMENTATION, USE OF WILD YEASTS, AND AN EXPANSIVE BARREL-AGING PROGRAM.



ENJOY RESPONSIBLY | The alcohol beverage laws of the various states vary with regard to the merchandising and promotion of cider. Please be guided accordingly. © 2017 Virtue Cider, Fennville, MI