

PERCHERON

CIDRE FERMIER

In Normandy, France, cider has been made on the farm for over a thousand years. Apples were harvested from the orchard and carried to the barn in a cart drawn by a big, grey horse—a **Percheron**.

The apples were milled and pressed into juice through straw—in a process powered by that same horse—then fermented with wild yeast during aging in wine barrels. The resulting farm cider, or cidre fermier, was rustic and wonderfully complex, with notes of both the farm and the barrel.

Our Cidre Fermier is dedicated to the big, beautiful horse of Normandy, the Percheron. Like its French cousin, Lapinette, Percheron offers the unmistakable scent of the farm, a strong body and a gentle finish. Crafted with a blend of ciders from early-season apples, it has a soft palette and is sweetened with freshly-pressed apple juice just before bottling.

APPLES >> We use last season's Michigan-grown apples, including high acid apple varieties, to create a cider that is aged in oak and blended with freshly-pressed apple juice from the new harvest.

FERMENTATION >> We ferment with multiple yeast strains, including wild yeast from the orchard and a dose of *Brettanomyces* in the barrel.

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

FOOD PAIRINGS >> Enjoy with stinky French cheese like Livarot, or with roast pork, wild boar or a hearty beef stew.

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

AVAILABLE FORMATS >> Percheron 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