



Domaine Lesuffleur 'La Folletière'

VARIETIES: over 12 varieties of sweet, bittersweet and sharp apples. Blend is 40% Bittersweet, 35% Bitter, 25% Sharp

CLASSIFICATION: Sparkling Cider (within the Pays d'Auge appellation, but not using)

ORCHARD + SOILS: Low branch trees planted in 1996. Soils are Flint and Clay over Chalk. High density planting.

FARMING: Transitioning to organic

WINEMAKING: Hand harvested. Very low SO₂, Methode Ancestrale. Finishes with 35 to 40 g/L RS.

AGING: 10 to 12 months on lees in bottle. Disgorged.

