



La Face Cachée - NEIGE 2004

THE ONLY "SNOW" THAT WARMS UP...

Neige (which means snow) is made from apples harvested in the fall and pressed at Christmas time. Their juice is then kept outside in the freezing winter cold, in order to naturally separate the sugar from the water through the process known as cryo-concentration. This is the way we then obtain our precious syrup, which we let slowly ferment over a period of 6 to 7 months.

*Silver Medal, *Vinalies Internationales*, 2006.
 *Bronze Medal, *All Canadian Wine Championships*, 2005.
 *Silver Medal, *Sélections Mondiales*, 2004.
 *Gold Medal, *Coupe des Nations de Québec*, 2002.
 *Honorable Mention, *Sélections Mondiales*, 2002.
 **"Trends and Innovations" selection, *SIAL* in Paris, 2002.

www.appleicewine.com

Type

still
apple ice wine - *ice cider*
(similar to a naturally
sweet dessert wine).

Apple varieties

80% McIntosh (an apple renowned for its tart sweetness)
and 20% Spartan (a crisp, very sweet apple that tastes
slightly of pear).

Yield

1 L (0,26 gallon) =
approx. 14 kg (31 lbs)
of selected apples.

Alcohol

10 % alc. /vol.

Total acidity

10 to 12g/litre.

Sugar

400g/L before
fermentation, 230 g/L
residual sugars.

Glycerol

10 to 12g/litre.

Description

Visual:
Rich amber colour with
dense legs.

Olfactory:
Bouquet blending the
fragrance of both freshly
picked and very ripe
apples with notes of wood.

Mouth feel:
At first sip, lively and
softly sweet, long-lasting
and concentrated—a
delightful balance of sugar
and acidity. Then can be
savoured a full taste of
fruit, with the final flourish
of a touch of vanilla.

"Thick and luscious, with a fresh
- Macintosh apple flavour and
long, sweet finish. A good choice
for tangy blue cheese."
B. Crosariol, *The Globe and Mail*,
March 25, 2006.

Natural environment

Pebbly & clayey soil that
bring apples to be very
tasty.

Climate

Favourable microclimate
for growing apples, due to
its good balance of sun,
rain and snow.

Keeping

Although *Neige* is ready
for immediate drinking, it
has the capacity to benefit
from ageing and can be
enjoyed for many years
to come (2006–2016).

Accompaniments

Serve well chilled
(6°C/ 42,8°F) on its own
as an aperitif, with an
entree of lightly sautéed
foie gras or, for dessert,
with an apple tart and
aged Cheddar.

What people are saying

"...as a midnight snack, it has a
silky finish an a woody,
lumberjack aroma, leaving a
mellifluous buzz in its wake./.../
it's dreamy!"
Susan Fair, *The New York Times*, March
12, 2006.

Formats available at the SAQ

NEIGE - 1,5 L
NEIGE - 500 ml
NEIGE - 375 ml
NEIGE - 200 ml
NEIGE - 50 ml
NEIGE - 200 ml gift box
Option: presentation cylinder

LA FACE CACHÉE DE LA POMME

617 Route 202, Hemmingford, Québec, Canada J0L 1H0
 T 450 247-2899 F 450 247-2690
 info@appleicewine.com / ventes@cidredeglace.com