



HARVEST 2012

NEIGE

PREMIÈRE

Produced since 1994, Neige Première is the leading inspiration of La Face Cachée de la Pomme. It is the very first ice cider (also known as **APPLE ICE WINE**) to be commercialized in Québec and throughout the world.



TYPE: ICE CIDER (naturally sweet). Developed and bottled at the estate. Product of Québec, **12.5 % alc./vol.**

ORCHARD: Located in the Montérégie region, which borders the state of New York. Long ago, the Champlain Sea covered this rocky soil.

CLIMATE: Ideal microclimate. Sunny autumn days and cool nights. Long, very cold winters.

METHOD: In the fall, very ripe apples are hand picked and stored at cool temperatures until the end of December. Once winter arrives, the fruit is pressed and the juice obtained is placed outside in the intense January cold. During crystallization, the water separates from the sugars by **NATURAL CRYOCONCENTRATION**. After few days of intense cold, concentrated must, representing one-quarter of the initial quantity of juice, is collected by gravity. The extracted must is then placed in stainless steel tanks where it ferments at least six months at low temperatures before being bottled.

YIELD: 1 liter = 6 kg of selected apples

SUCRE: 375 g/L before fermentation, 160 g/L residual

ACIDITY: 8,4 g/L.

WINEMAKER: Christophe Etchebar



Autumn harvest 2012: 55% McIntosh (apple known for its sweet and acidic taste), Cortland and Spartan (very sweet apple with a slight pear flavour).



Golden yellow with light reflections.



Fresh apple. Concentrated. Intense and sharp.



Crisp, flavourful attack. Perfect balance of sugar and acidity.



Perfect as an aperitif or to accompany foie gras, sharp cheese (Cheddar or goat) or veined cheese (blue), and desserts.



Serve cold.



Ready to serve, it has grand aging potential and can be enjoyed for many years (between 2014 and 2019).



48 international awards to date, including 25 gold

90 pts. *Wine Enthusiast*, May 2010.

The 50 Best wines, *The Independent*, Dec. 2011.

"This stuff is absolutely amazing", *Liquor Log*, Oct. 2006