



## Ice Cider

Ice cider is unique to Québec, primarily because it depends on two essential elements: an abundant crop of quality apples and winter temperatures that dip well below zero (-25°C). The quantity of apples needed to produce a single 375-ml bottle of ice cider is normally what is used to make over four 750-ml bottle of dry cider. The aromas and flavours are transformed as the apples over-ripened and are then naturally concentrated by the cold. The result is a sweet, complex and intensely fruity nectar that boasts a perfect balance between sugar, acidity and alcohol.

Ice cider can replace wonderfully a fine sweet wine to accompany certain dishes or cheeses. Different varieties of apples are used in the production of Ice Cider, each bringing its own character. Fermentation of this golden concentrated must is done slowly at low temperature to allow the subtle flavours to develop.

### ***2004 Leduc-Piedimonte Ice Cider***

#### **Tasting notes**

Made from Spartan and Empire apples, the 2004 Leduc-Piedimonte Ice Cider has a golden straw-coloured hue and pleasant aromas of tangerine, orange zest and green lemon. The palate features flavours of pink grapefruit preserves, with a subtle yet refreshingly bitter finish.

#### **Technical information**

Alcohol/Volume:	10%
Volume:	375ml
Residual sugar:	145 g/L
Total Acidity :	12 g/L
Aging potential:	2015
Serving temperature:	5-8
Oak aging:	No
Aging potential:	2015

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#### **DOMAINE LEDUC-PIEDIMONTE**

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### ***What the experts are saying***

Several sommeliers and wine experts have tasted Domaine Leduc-Piedimonte products and their comments have been very encouraging for this new Québec-based cider house, which produced its first vintage in 2004. Translations of some of the comments about the 2004 Domaine Leduc-Piedimonte Ice Cider are provided below:

*"...an absolutely superb ice cider."* Jean-Francois Demers, Indicatif Présent, Radio-Canada radio, October 7, 2005

*"A fruity, intense ice cider, with a wonderful balance..."* Philippe Mollé, Le Devoir newspaper, October 22, 2005

*"...there's the acidity which brings this freshness, this citrus taste which is really good. It's thick, it's rich but not heavy... a wonderful complexity and at the same time it's silky...full of finesse."* Philippe Bertrand, CIBL radio, October 28, 2005

*"...new on the market... marked with finesse and freshness. Its bouquet naturally evokes the apple but with a lot of clarity and frankness. The palate offers a lively acidity which procures a lovely aerial and suave ending..."* Alain Bélanger, Ricardo magazine, January 2006

*"...an unctuous elixir but also vivacious, striking once more as far as fruitiness is concerned."* Jean Aubry, Actualité médicale magazine, December 2005

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