



**Press release  
For immediate distribution**

**Domaine Leduc-Piedimonte introduces  
three new 2004 ciders**

**Rougemont, October 24, 2005** – As the apple picking season draws to a close, Domaine Leduc-Piedimonte is launching three new products from its 2004 harvest. Located in Rougemont, in the Montérégie valley, Domaine Leduc-Piedimonte specializes in the production of ice cider, sparkling cider and dry cider made from Spartan, Empire, McIntosh, Golden Russet, Red Delicious and Cortland apples.

**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 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.

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 green apple and citrus, with a subtle yet refreshingly bitter finish. The 375-ml bottle is available for \$24.50 through the property, Marché des Saveurs (at the Jean-Talon market) and Épicerie Fine L'Île (at the Lachine market).

Ice cider can easily replace a fine sweet wine to accompany certain dishes or cheeses. The fermentation of the golden must is carried out over several months at low temperatures to allow the subtle flavours to develop. 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.

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### **Sparkling cider, « *Méthode Traditionnelle* »**

To make Leduc-Piedimonte sparkling cider, the crushed apples go through a maceration before being fermented to bring out certain aromas from the pulp and skin. The cider's natural effervescence is the result of a second fermentation in the bottle, which produces fine, long-lasting bubbles. The cider is then left to age on lees to develop subtle and more refined aromas and flavours. The 2004 is a blend of Empire, Spartan, McIntosh, Red Delicious and Golden Russet apples. The 750-ml bottle retails for \$19.75 and can be bought at the property, Marché des Saveurs (at the Jean-Talon market) and Épicerie Fine L'Île (at the Lachine market).

### **Dry cider**

Leduc-Piedimonte dry cider is a still (i.e., non-sparkling) cider. It is made using the same method as is sparkling cider, but is bottled without a second fermentation. As a result, the fruity and vivacious character of the apples is maintained. The 2004 dry cider is young and flavourful, with a nice acidity and a delicate golden colour. It is the perfect choice for an afternoon refreshment or an evening cocktail, or as an accompaniment for seafood. The 750-ml bottle costs \$14.00 and is sold exclusively at the property.

### **About Domaine Leduc-Piedimonte**

Owned and operated by Robert McKeown and Andrée St-Denis, Domaine Leduc-Piedimonte is a new ciderhouse located in Rougemont, the apple capital of Québec. In 2003, driven by their passion for the bounty of the country, Robert and Andrée left their urban lives and corporate jobs behind to spend their days working the land. The estate's orchard, with over 3,000 trees, is particularly well suited for growing apples and making richly flavoured and complex ciders that appeal to today's discerning cider and wine enthusiasts. Since the beginning of their adventure, Robert and Andrée have been working closely with an oenologist to perfect their production techniques. Domaine Leduc-Piedimonte ciders will soon be available through the Société des alcools du Québec (SAQ).

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### **Source**

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