



TAPWINES.

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CIDRERIE NICOL, BRITTANY, France.



RHUYS: Golden color, nose of ripe apples. Slightly sweet but also tart and "farmhouse tones" on the palate with fruity notes of apple juice, flesh, skins and pips. 5.5% alcohol. Well balanced. Can easily be drunk on its own or with buckwheat crepes, and cheeses similar to Camembert or Brie.

ROYAL GUILLEVIC : Also called « Crémant de pomme » made from a single fresh apple « Guillevic », hand sorted. It is the only cider with the "label rouge » in France, defining a product of extreme superior quality compared to others made in the same fashion from the same area. Made in Morbihan only, it is best served in a Champagne flute, at Champagne recommended serving temperature. Low in alcohol, 3%, It will surprise you by a powerful nose of green apples, and exotic fruit, and fine bubbles pearling up a pale gold color with green hints.