



Perronelle's Blush

Aspall Perronelle's Blush 5.7% ABV, Always Gluten-Free

Deep blush color with a rich appearance. There is a subtle blackberry aroma with a hint of traditional cider apple. Smooth, silky and refreshing palate beautifully balancing sweetness and acidity. Lingering aftertaste of berries.

Aspall Cider House

The Chevalliers have been making cyder at Aspall for eight generations, since 1728 when Clement Chevallier fermented his first batch of Normandy style Suffolk cyder. They still produce cyder using only the fresh juice of whole Suffolk apples and the philosophy championed by their founding ancestor, Clement.

Still owned and managed by the Chevallier family, Aspall is the oldest direct lineage cyder maker in the United Kingdom. There are no hidden partners or parent companies enabling Aspall to focus on making the best possible product without compromise. Truly family owned.

The best cider is made from a blend of three types of apples. "Sweet" apples are the varieties you eat out of hand. "Sharp" are cooking apples and "Bittersweet" are apples that give tannin, bitterness and structure to cider.

Apple Type	%	Varieties
Sweet	45%	Cox Orange Pippin, Royal Gala, Braeburn
Sharp	40%	Bramley Seedling, Howgate Wonder
Bittersweet	15%	Dabinett, Michelin, Foxwhelp

Package Unit	Bottle UPC Code	
Aspall Perronelle's Blush 12/500ml 75cs/pallet	 8 57283 00015 5	
Aspall Perronelle's Blush 12/330ml 17/layer 85/pallet	 5 012845 177262	
Aspall Perronelle's Blush 30L Dolium Keg 33/Pallet		



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