



Grand Cru Cider

Aspall Grand Cru English Draft Cider 6.8% ABV, Always Gluten-Free

Rich, golden colour. Traditional bittersweet cyder-apple aroma with orchard fruit and floral notes. Palate initially slightly sweet, then mouth-filling and full bodied. Complex array of fruit flavours balanced by gorgeous soft tannins, producing a bone dry finish. Very long aftertaste, a true sign of a classic cyder of the highest quality.

An ideal partner for highly flavoured meat dishes, especially duck confit and exotic food from Asia and North African with a hint of sweetness.

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	40%	Discovery, Worcester Pearmain, Chivers Deligh
Sharp	25%	Bramley Seedling, Grenadier, Lord Darby
Bittersweet	35%	Tremlett's Bitter, Yarlinton Mill, Medaille d'Or, Kingston

Package Unit	Bottle UPC Code	
Aspall Organic 12/500ml 15/layer x 5 = 75cs/pallet	 8 57283 00013 1	

US Agent: Artisanal Imports, Inc. Austin, TX www.artisanalimports.com or (512) 440-0811

