



Imperial Cider

Aspall Imperial English Draft Cider 8.2% ABV, Always Gluten-Free

Rich, dark golden colour. Traditional bittersweet cyder-apple aroma with floral notes and dried fruit. Palate rich, quite sweet and full bodied, with a balancing refreshing acidity. A unique and very complex flavour reminiscent of Christmas cake. Very long on the finish, sweetish but not cloying.

The connoisseur's choice to partner big flavoured food. Ideal with duck in a plum sauce, cheese, and north African cuisine; also good with desserts which are not too sweet.

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	35%	Orange Cox Pippin, Royal Gala
Sharp	35%	Bramley Seedling, Howgate Wonder
Bittersweet	30%	Tremlett's Bitter, Yarlinton Mill, Medaille d'Or, Kingston



Package Unit	Bottle UPC Code	
Aspall Imperial 12/500ml 15/layer x 5 = 75cs/pallet	 8 57283 00018 6	
Aspall Imperial 30L Dolium 33/pallet Fall Release Only	Euro Sankey (Type S)	

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