

Galipette is a premium French cidre made using only the finest cider apples, hand picked from the lush green orchards of Northwest France.

Galipette is slowly fermented using only 100% apple juice, or **pur jus**, and carefully crafted according to the centuries-old cider traditions of the region. The result is a naturally authentic cider, with a colour, aroma and flavour that exudes quality.

100% PURE JUICE | NO ADDED SUGAR | GLUTEN-FREE | VEGAN FRIENDLY



GALIPETTE BRUT

ABV: 4.5% CLASS: Dry

TASTE: Soft and luscious, rich

apple, earthy fruit tannins

NOSE: Full apple aroma with

generous fruitiness

COLOUR: Sparkling bright orange



GALIPETTE BIOLOGIQUE (ORGANIC)

ABV: 4.0%

CLASS: Semi-Dry

TASTE: Fruity and floral,

balanced acidity and light

bitterness

NOSE: Fresh apple aroma

with floral notes

COLOUR: Bright and sparkling,

medium amber

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PRODUCT FEATURES

100% French cider apple juice, zero concentrate.
(PUR JUS)

Made from hand picked apples collected from local apple farms in Normandy and Brittany. Naturally gluten-free, vegan friendly, no added sugar and no artificial sweeteners Packed in an attractive 0,33I stubby bottle that is unique in the worldwide cider category

PRODUCTION PROCESS

HARVESTING

Cider apples are picked between September and December. All of the apples used by Galipette are grown in the rich soils of Brittany and Normandy regions of Northwest France.

PRESSING

The apples are pressed to extract the pulp, as the slow pressing cycle guarantees an optimal release of aroma.

FERMENTATION

Fermented with patience,
Galipette obtains its wellbalanced flavour through an
exceptionally long fermentation,
during which the natural sugar
of apples is transformed into
alcohol.

FILTERING

Filtered carefully to keep the aromatic richness, cloudiness is removed to create clarity and sharpen the amber hue.





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BLENDING

For consistency and maintaining the highest of standards, Galipette is blended from several cuvées to create a perfectly balanced cider. Water is never added



Bottled in the distinctive brown and slightly round bottles in cold temperature, Galipette becomes ready for enjoyment.

BOTTLING

CRUSHING

Carefully sorted and washed, the best apples are crushed with skins intact, and macerated briefly to bring out the aroma and colour of pure fruit.

CLARIFICATION

An essential stage in the process, the highest quality juice is separated in tanks through an extended period of clarifying.

POINT OF SALE



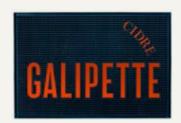
ICE BUCKETS



TABLE TALKERS



COASTERS



BAR RUNNERS

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