

CIDRE GALIPETTE

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

BRUT BOTTLE



BRUT 4PK BASKET



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

BIOLOGIQUE BOTTLE



BIOLOGIQUE 4PK BASKET



CIDRE GALIPETTE

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 0,33l 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 well-balanced 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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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.

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.

BOTTLING

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

POINT OF SALE



ICE BUCKETS



TABLE TALKERS



COASTERS



BAR RUNNERS

galipettecidre.com @GalipetteCidre  



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