



CHATEAU MORRISETTE

Barrel Aged Cider

Winemaker's Description

Using cider apples from Nelson County. The blend comprising this cider was fermented and aged in a combination of French and American oak barrels. A separate fermentation in stainless steel tanks and a portion was blended back to increase apple character. Serving recommendations- 50-55°F. This cider has a beautiful apple aroma and a hint of oak on the palate



Cider Specs

UPC:012731196785