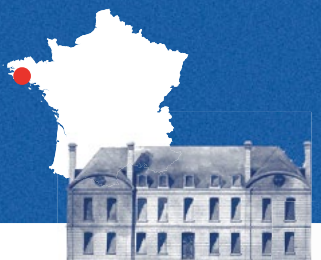




- ✓ MADE FROM 100% PURE APPLE JUICE
- ✓ NOT FROM CONCENTRATE
- ✓ ALL-NATURAL
- ✓ NO ADDED SUGAR OR SWEETENER
- ✓ NATURALLY GLUTEN FREE

Test out France's best kept secret today

AVAL means Apple in Breton, the traditional language in Bretagne, an area that's made cider for more than 1,000 years and is touted by insiders as the best region for the drink in the world. AVAL cider combines four types of apples picked exclusively in the region, giving it a crisp and citrusy taste, a delightful balance of subtle sweetness and refreshing bitterness. Pick up a bottle today!



**PROUDLY MADE IN
BRETAGNE, FRANCE**



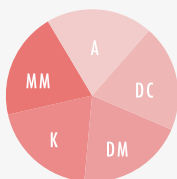
AVAL 6% ABV	335ML 12 FL. OZ	24 PACK 6x4 PACK CANS	
	330ML 11.2 FL. OZ	24 PACK LOOSE	
	330ML 11.2 FL. OZ	24 PACK 6x4 PACK BASKETS	
	750ML 25 FL. OZ	12 PACK	
	PETAINDER 30 L	SINGLE	

**DISTRIBUTED
EXCLUSIVELY BY**



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BLEND



- AVROLLE (20%) ACIDIC APPLE
- DOUS COAT (20%) SWEET APPLE
- DOUCE MOËN (20%) BITTER-SWEET APPLE
- KERMERRIEN (20%) BITTER APPLE
- MARIE MESNARD (20%) BITTER APPLE

REGION



VALLÉE DE L'ODET,
BRETAGNE

PRODUCTION PROCESS

APPLE RANKING AND SORTING / CLEANING AND SECOND SORTING (BY HAND) / MASHING
MACERATION FOR OXYDATION AND ENZYMATIC BROWNING OF THE MASH(45MIN-1H) / PRESSING
JUICE IS COOLED DOWN AND CLARIFIED / SLOW ALCOHOLIC FERMENTATION WITH INDIGENOUS YEAST
PECTINE EXTRACTION / RACKING (ERREUR SUR LA FT FRANÇAIS: SOUTIRAGE) / LONG FERMENTATION
AND CENTRIFUGATION OF 3/4 OF THE JUICE (DECREASE THE YEAST LEVEL) / BLENDING & FILTRATION
BOTTLING

ORCHARD



86.4 ACRES (35 HA)
SAND-SILTY

APPELLATION



BRUT, IGP BRETAGNE

CERTIFICATION



IFS
VERSION 6

PICKING

MECHANICAL AS WELL AS HAND
HARVESTED FROM OCT. TO DEC.

GROWING METHOD

ORGANIC
(CONVERSION SINCE 1 YEAR)