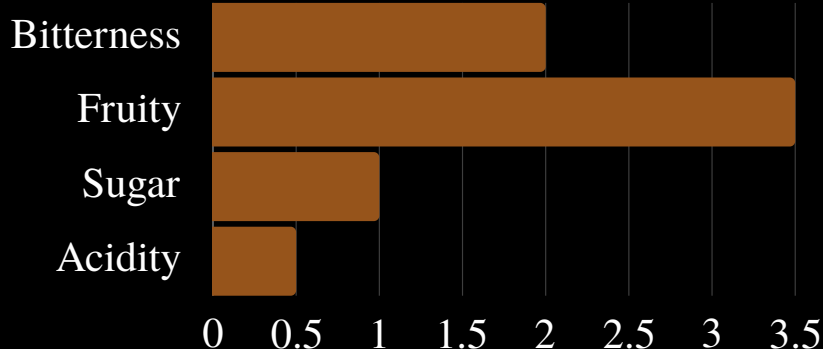


COZ MEZOU



Jabadao

Between roundness and fine bitterness, Jabadao's unique blend reveals notes of tropical fruit. This fruity brut cider will surprise you as an aperitif or with white meats.



Notes :

Tropical fruit

Lime

Varieties

Douce Moën, Marie Ménard, Rouget de Dol, Judor.

Technique

Hand-picked, 7 months of main fermentation in vats, natural refermentation in bottle.

Accords

Cod acras

Beef tartar

Lemon meringue pie

Brut cider

Alcohol level : 6,3 %

Format : 75 cl

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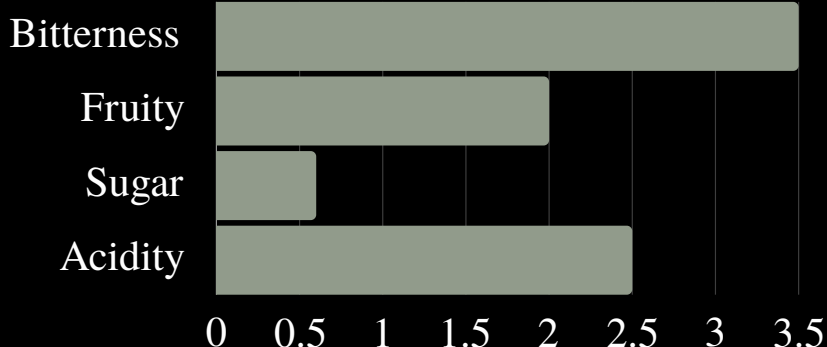
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COZ MEZOU



Bull'O

Bull'O is ample and fat on the palate. Then it gives way to its bitter tone before its saline wave cleanses the whole.



Notes : Buttered Iodate

Varieties

Marie Ménard, Douce Moën, Douce Coëtligné, Rouget de Dol, Judor, Kermerrien.

Technical

Hand-picked, 8 months of main fermentation in vats, natural refermentation in bottle.

Accords

Seafood
Fish
Soft cheeses

Extra brut cider
Alcohol level : 7,5 %
Format : 75 cl

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Coz Mézou, 29620 Plouégat-Guérand
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COZ MEZOU



HoPerché

Between cider and beer, hopped cider is sure to surprise!
The herbal notes of the hops combine with the freshness of the cider.



Notes :

Citrus

Herbaceous

Varieties

Marie Ménard, Douce Moën, Douce Coëtligné, Rouget de Dol, Judor, Kermerrien.

Technique

A blend of cider and Cascade hops, slow fermentation, dry hopping and natural refermentation in bottle..

Accords

Smoked salmon toast with dill
Citrus chicken
Hamburgers

Alcohol level : 7,5 %

Format : 75 cl

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COZ MEZOU



Gourmand

Naturally sweet and fruity, with the lowest alcohol content, its natural effervescence enhances its candied fruit aromas and will delight dessert lovers.

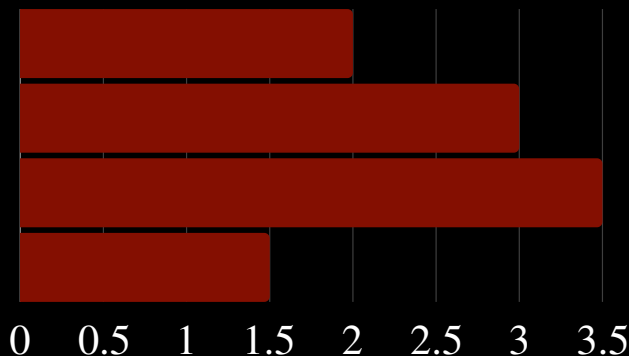


Bitterness

Fruity

Sugar

Acidity



Notes :

Candied fruit

Quince

Buttered

Varieties

Marie Ménard, Douce Moën, Douce Coëtligné, Rouget de Dol, Judor, Kermerrien

Technique

Main fermentation for 5 months, natural refermentation in bottle.

Accords

Mixed salad

Desserts

Soft cider

Alcohol level : 3 %

Format : 75 cl

CIDRERIE COZMEZOU

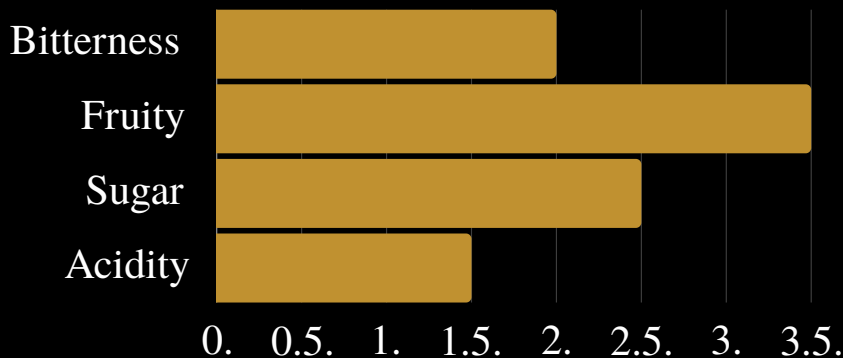
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COZ MEZOU



Tradi

Fruity, delicious, fresh and sparkling - that's what this semi-dry cider is all about. A perfect balance of sweetness, acidity and bitterness to enhance your aperitifs!



Notes :

Almond

Fresh apple

Varieties

Marie Ménard, Douce Moën, Douce Coëtligné, Rouget de Dol, Judor, Kermerrien

Technique

Main fermentation for 5 months, natural refermentation in bottle.

Accords

Sweet crepes

Spicy dishes

Soft cheeses (Camembert or Brie)

half cider

Alcohol level : 5 %

Formats : 33 cl

75 cl

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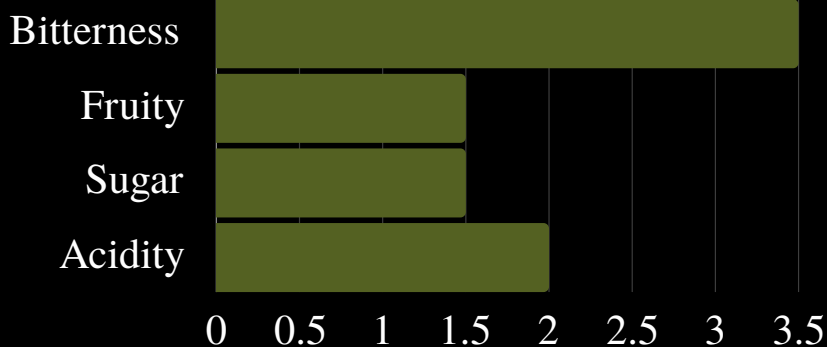
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COZ MEZOU



Brut

Dry and lightly sparkling, with a balanced bitterness and a refreshing hint of acidity. Suitable as an aperitif or with a meal.



Notes :

Floral

Buttered

Smoky

Varieties

Marie Ménard, Douce Moën, Douce Coëtligné, Rouget de Dol, Judor, Kermerrien

Technique

Main fermentation for 5 months, natural refermentation in bottle.

Accords

Charcuterie

Caramelised Filet Mignon

Marinate mussels

Cider Brut

Alcohol level : 6 %

Formats : 33 cl

75 cl

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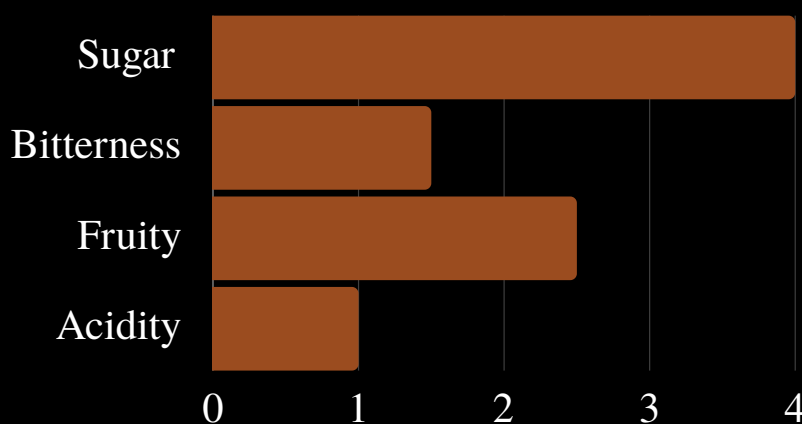
COZ MEZOU



The Chouchenn

This chouchenn is made from a blend of apple must and honey, slowly fermented and then matured on the lees for 16 months. The apples, mainly bittersweet and bitter, give it body and colour.

The bramble and chestnut honeys have been rigorously selected by our partner beekeeper.



Notes :

Honey

Chestnut

Mouth

Its natural perlage offers a fresh attack, then honey explodes on the palate, followed by a back-and-forth between apple and honey, until the roasted notes of buckwheat take over on the finish.

Purpose

Soft and ample

Alcohol level : 15 %

Formats : 70 cl

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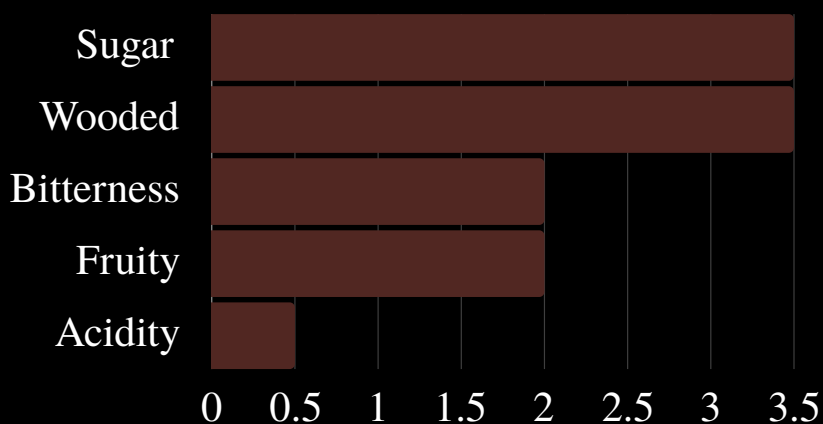
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COZ MEZOU



Pommeau

A blend of apple must and Lambig slowly aged in oak barrels. Timeless and traditional, it will become a make way addition to your table. Its subtle aromas will appeal to all generations for aperitif.



Notes :

Caramel

Vanilla

Mouth

Round and sweet, its fruitiness and fine bitterness give way to aromas of caramel and vanilla.

Purpose

Long, ample and sweet

Alcohol level : 17 %

Format : 70 cl

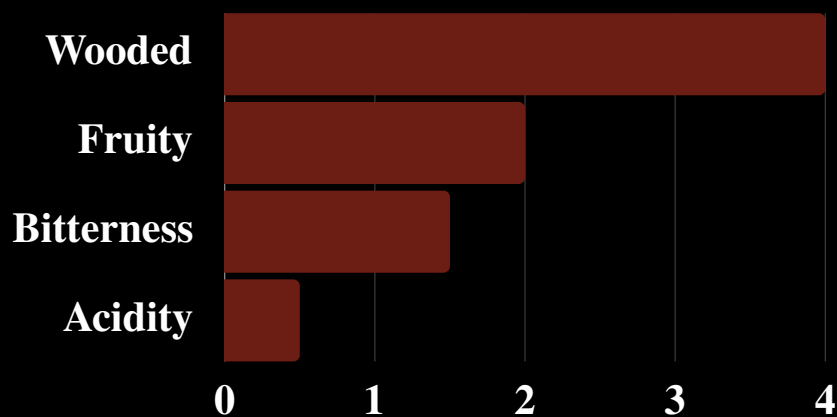
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COZ MEZOU



Lambig

Also known as the "elixir of long life", Lambig or eau de vie of Brittany develops its amber colour and aromas in oak barrels for eight long years.



Notes :

Caramel

Vanilla

Mouth

Lively and frank on the palate, with an aroma of baked apple and a long, lingering finish with woody notes of caramel and vanilla.

Purpose

Long and ample, with spicy notes.

Alcohol level : 40 %

Format : 50 cl

CIDRERIE COZMEZOU

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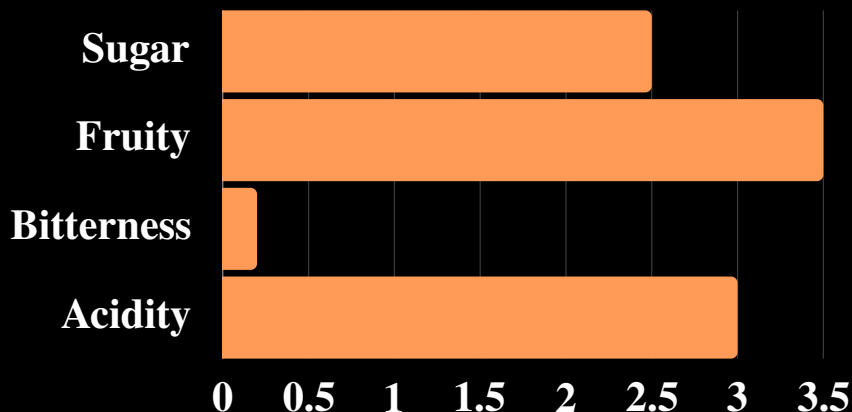
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COZ MEZOU



Apple Juice

For the pleasure of young and old alike, our apple juice will quench your thirst all day long with its real apple flavour.



Notes :

Fruity

Varieties

Judor, Rouget de Dol, Douce Moën,
Douce Coëtligné

Mouth

A pure, clean expression of apple flavours. Mild and naturally sweet, this juice is also thirst-quenching.

100% pure juice

No added sugar

Format : 1L

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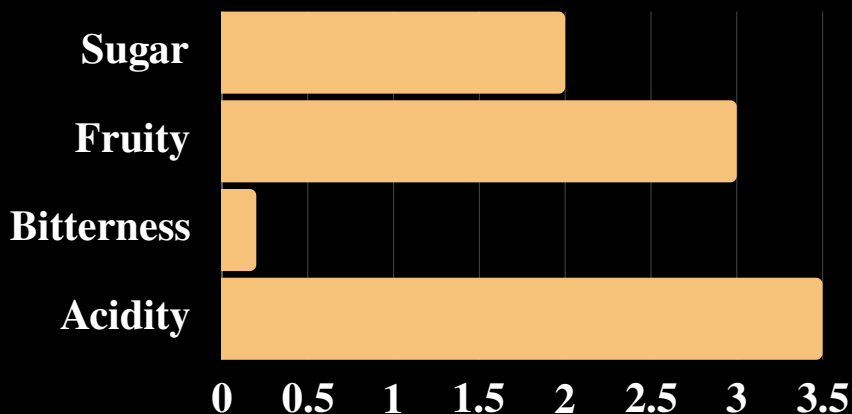
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COZ MEZOU



The sparkling

Fresh and alcohol-free, our sparkling apple juice will make your social gatherings unforgettable! It's perfect for young and old alike, with its harmonious blend of several varieties of apple and its fine bubbles.



Notes :

Fruity

Compote

Varieties

Judor, Rouget de Dol, Douce Moën,
Douce Coëtligné

Mouth

Sparkling, the aromas of apple explode
in your mouth.

Fine bubbles
Format : 75 cl

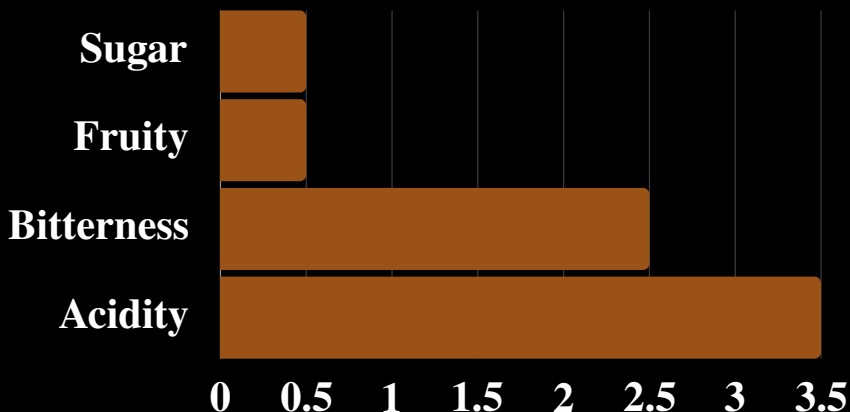
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COZ MEZOU



The Vinegar

This grandmotherly recipe has many benefits for our bodies. This vinegar will enhance your vinaigrettes as well as some of your meals.



Notes :

Fruity

Compote

Varieties

Judor, Rouget de Dol, Douce Moën,
Douce Coëtligné

Accords

As a vinaigrette on a mixed salad
Courgette pickles
As a deglaze for white meat
Rice flavoured with cider vinegar

Acidity : 6%
Format : 50cl
75 cl

CIDRERIE COZMEZOU
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