

ECLECTIK CIDRE - DE CIDRE DE LÀ

Grape variety: Blend of tens of apples' varieties hailing from Burgundy, Normandy, Brittany and Pays d'Othe.

Location: Beaune, Burgundy, France

Vineyard Age: Trees are on average over 30 years old

Farming (organic/biodynamic/sustainable): Non certified organic

Harvesting technique: Hand harvested

Pressing technique: Band Press

Yeasts (indigenous/selected): Indigenous

Temperature control: Cellar temp

Filtration: Minimal

Maturation: Aged 1 year in a variety of wine (40%) and spirits (60%) barrels. Natural second fermentation in bottle (Champagne method). Extra Brut. Disgorged.

Additions of sulphites (when): 40mg added before bottling (knowing $\frac{2}{3}$ consumed during second fermentation in bottle)

Residual Sugar (for sparkling): None

Extra Brut French craft cider created in Beaune, Burgundy from the blend of tens of apples' varieties hailing from Burgundy, Normandy, Brittany and Pays d'Othe. Fermented (indigenous yeasts) and aged several months in a wide range of white and red wine (40%) and spirits (60%) barrels. A few barrels' examples: Aligoté, Chardonnay, Pinot Noir, Whisky, Armagnac, Fine de Bourgogne, Calvados. Natural second fermentation occurs in bottle before disgorging (Champagne method).

Méthode champenoise is achieved using no cane or other processed sugar. Ciders are aged in still form for a full year in barrel. During the following harvest, unfermented apple juice is added to raise sugar levels of the still cider, which then ferments in bottle to create the fine bead of carbonation.

