

ECLECTIK CIDRE - SATORI

Fruit Variety: Blend of tens of apples' varieties hailing from 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 Harvest

Pressing technique: Band Press

Yeasts (indigenous/selected): Indigenous yeasts

Temperature control: Celler temp

Filtration: Minimal

Maturation time/vessel: Aged several months in a variety of wine and spirits barrels (50/50). Natural second fermentation in bottle (Champagne method). Extra Brut.

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 wine and spirits barrels. A few examples : barrels of Chardonnay, Pinot Noir, Aligoté, Cabernet Sauvignon, Whisky, Marc de Bourgogne, Armagnac and Rhum.

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.

