

DOMAINE JOHANNA CÉCILLON

Cidre et Spiritueux



NANTOSUELTA

Nantosuelta in Celtic means "Valley of the Sun" and is a goddess of Celtic springs.

Soils - ranitic soil and shallow loam

One of the orchards produces sweet and bittersweet apples, lying on a ridge with a soil which consists of a thin layer of humus and granite underneath.

The other orchard is located at the foot of the hills in deeper soil with a medium grade, south-facing slope.

Arboriculture - The orchards are denser and smaller with grassy strips bordered by oak trees, which promotes diversity. There are no added pesticides or insecticides in order to preserve the environment. We are committed to keeping in compliance with organic production.

Cidrification - The apples are manually harvested from October to December. The fruits were stored in bags under shelter for better ripeness.

The fermentation takes place in tanks, and is then blended with natural yeasts in oak barrels.

The cider is bottled in late May, with natural bubble formation and no added sulfur (non-carbonated and non-pasteurized). Then a second fermentation occurs in the bottles. Wild yeasts are necessary to make the natural foam, it can make some turbidity.

Alcohol volume - 6 %

Sweet cider - A rich amber color with fine bubbles, and a complex nose of white flowers. Harmonious palate displaying elegant aromas of candied fruit, vanilla, and caramel.

Tasting suggestions -

Pairs fantastically with foie gras, cheese, apple pie, and rich desserts.

Cool before serving at 8°C.