

DOMAINE JOHANNA CÉCILLON

Cidre et Spiritueux



NERIOS

Nerios is a Celtic god of the springs.

Terroirs - Granitic and loamy soil.

This bittersweet apple orchard faces south on a moderately deep granite soil.

Arboriculture - The high tree orchards are less dense with grass strips, 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 were manually harvested from September to December. The fruits were stored in bags under shelter for better ripeness. .

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

The cider is bottled in May, with natural bubble formation and no added sulfur non-carbonated and non-pasteurized.

A second fermentation occurs in the bottle. Wild yeasts are necessary to make the natural foam, it can make some turbidity.

Alcohol volume - 7%

Dry Cider - Nérios is powerful, tannic and surprises with its alcohol content of more than 7°. A copper color, fine bubbles, and slight caramel, licorice, vanilla on the palate with a hint of bitterness on the finish.

Tasting suggestions -

Perfectly accompanies a rabbit braised in cider, pineapple pork, walnut salad, roasted chestnuts, cheese.

Cool before serving at 12°.