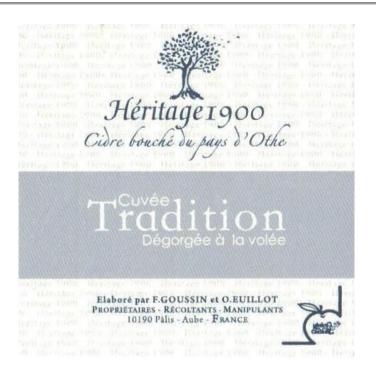
FRÉDÉRICK GOUSSIN

PROFILE

Located in the Pays d'Othe, an expansive forest that sits between the Aube River in Champagne and the Yonne River in Burgundy, Frederic Goussin and his son-in-law Olivier Euillot are crafting all natural cider from an organic orchard of apple trees that are well over 100 years old. This is and has always been an orchard untouched by chemicals of any kind. Goussin makes his cider from thirteen different varietals of apple that reflect the deeply traditional nature of this cider. In keeping with the classical style of the ciderie, the ciders are made by méthode ancestrale and all bottles are disgorged by hand. The resulting cider is refined and delicate and provides an excellent alternative to beer or wine.



SPECIFICATIONS

Cider: Cidre Bouché du Pays d'Othe "Heritage 1900"

Varietals: Vendue Lévêque, Pomate de Bucey, Flandres, Nez de Chat, Cul d'Oison, Locard Vert, Gros Locard Rouge, Glénon, Vérollot, Rouge Bruyère, Nez Plat, Avrolles ...

Exposure: Slight slope facing

Southwest

Vineyard Age: 100+ years

Harvest: Manual

Agricultural Method: No pesticides, herbicides or fertilizers are used. Not organically certified yet, but it is 100% farmed under organic agriculture.

Vinification: The pressing is done the traditional way with a vertical press. No SO2 added. Racking is done at 48 hours. Only indigenous yeasts are present in the alcoholic fermentation. The cider is bottled in Champagne bottles before the end of the alcoholic fermentation. Then, the bottles lie down for 6 to 12 months. The "prise mousse" is done naturally, like a petillant naturel. Disgorgement is done manually by the technique called "à la volée."

Tasting Note: This dry, sparkling cider is redolent with heritage apples and is bright and lively. Pair with apple-crusted salmon for a unique treat.



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