



DOMAINE JOHANNA CÉCILLON

Nerios Cidre

The rich cultural history of Brittany is rooted in Breton, the celtic language of the region with its folktales of King Arthur and the Knights of the Holy Grail as well as poetry and music. These literary pursuits are leavened but thoroughly grounded by the abundance of seafood from the surrounding Atlantic Ocean and the bounty from the interior – famed for its buckwheat fields, apple orchards and dairy farms. Despite the presence of Muscadet on the very doorstep of Brittany, the main beverage of the province is cider. Traditionally made, Breton cider comes from a blend of apples indigenous to the region. Some are tart, some sweet and some have a pronounced bitterness but together they make the ideal drink to have with your crêpes or galettes, preferably served in a small earthenware cup.

Domaine Johanna Cécillon covers 8 hectares of orchards located on Johanna's family estate in Sévignac and Trédias in Brittany, France. The estate perpetuates the tradition of Johanna's grandparents, whose apple groves were located in the nearby site of La Grange aux Moines near the north coast of Brittany. Louis Cécillon, Johanna's father, is a descendant of a line of winemakers from the Rhône Valley. He trained in cidermaking, his passion, in his adopted home of Brittany. Together, Johanna and Louis maintain and manage their family's orchards – manually harvesting their apples and making traditional Breton cider, all while respecting the environment around them.

Nerios is Celtic god and patron of the Belgae tribe. He was a patron of warriors and worshiped at countless natural springs throughout northern France. Holy wells and sacred springs abound in the Celtic world and while many have been reclaimed by local, and many times non-canonical, saints, the names of some gods and goddesses survive, even if their stories and exploits do not. Nerios is also a dry cider made at Domaine Johanna Cécillon from an orchard of bittersweet apples with a southern exposure on deep granitic soils. The site is sparsely planted with large areas of natural grass cover between the trees to promote biodiversity. The apples are harvested by hand in October and November, then stored in wooden crates for a short time before fermentation to increase the ripeness of the fruit. Fermentation occurs naturally in tank and the cider is aged in oak barrels before bottling in April. Secondary fermentation occurs in bottle. No SO₂ is added and Nerios is not disgorged so there will be a small amount of sediment in each bottle.

ORIGIN

France

APPELLATION

Costarmoricain

SOIL

Granitic loam

AGE OF VINES

30+

ELEVATION

50 meters

VARIETIES

A selection of bittersweet Breton apples

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, apples store in crates before fermentation, natural yeast fermentation in tank

AGING

Bottled in April after several months in oak barrels, secondary fermentation in bottle, no added SO₂, not disgorged

**JON-DAVID
HEADRICK
SELECTIONS**

