



DOMAINE JOHANNA CÉCILLON

Bélenos Poiré

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.

You would have thought that by now Johanna Cécillon would have run out of local Celtic divinities for her remarkable farmhouse cidres. Luckily for all of us, there seems to be an endless supply of Celtic gods despite a more limited supply of apples – Bélenos is a Perry or Poiré, not a Cidre. Named in honor of the god of the sun and health, Bélenos is made from pears grown in a small orchard surrounded by cherry trees. The fruit is harvested in September and rests in small wooden crates to concentrate the sugars before pressing.

ORIGIN

France

APPELLATION

Costarmoricain

SOIL

Deep loam, granite subsoil

AGE OF VINES

30+

ELEVATION

50 meters

VARIETIES

A blend of indigenous Breton pears

FARMING

Certified organic (ECOCERT)

FERMENTATION

Hand harvested, stored in wooden crates before fermentation, natural yeast fermentation in tank

AGING

Bottled in late May, secondary fermentation in bottle, no added SO₂, not disgorged



**JON-DAVID
HEADRICK
SELECTIONS**