



DOMAINE JOHANNA CÉCILLON

Divona 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.

Divona is a local Celtic goddess of sacred springs in Brittany and the name for a dry cider made at Domaine Johanna Cécillon. The apples for this cider are sourced from orchards located at the bottom of the valley floor in deep loamy soils. This site is bordered by a forest and a small stream. To protect the fruit from wind, Johanna allows the grass between the trees to grow naturally with the added benefit of providing for biodiversity. Harvest for Divona is manual and occurs from October through December. The apples are stored for a short time in wooden crates before fermentation for better ripeness. Fermentation is in tank by natural yeasts. Bottled in March, fermentation completes in the bottle. There is no added sulfur and these ciders are unpasteurized and are not disgorged, so they should be handled carefully and expect a small amount of sediment in the bottle.

ORIGIN

France

APPELLATION

Costarmoricain

SOIL

Deep loam, granite subsoil

AGE OF VINES

30+

ELEVATION

50 meters

VARIETIES

A blend of indigenous Breton apples

FARMING

Certified organic (ECOCERT)

FERMENTATION

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

AGING

Bottled in March, secondary fermentation in bottle, no added SO₂, not disgorged



**JON-DAVID
HEADRICK
SELECTIONS**