



# DOMAINE JOHANNA CÉCILLON

## Nantosuelta

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.

Nantosuelta is a blend of sweet and bittersweet apples sourced from two orchards: one on a ridge above the valley with thin soils above rocky granite bedrock and the other on a medium-grade, south-facing slope with deeper soils. As with all the orchards at Domaine Johanna Cécillon, the trees are surrounded by untouched natural flora with the accompanying fauna and no chemicals are used in the orchard out of respect for the environment. Nantosuelta is harvested from October through December and the apples are aged in wooden crates for a short time to increase ripeness. Fermentation occurs spontaneously in tank and the cider is aged in oak barrels before bottling in late April. Secondary fermentation occurs in the bottle. This is a semi-sweet style of cider where the fruitiness is in balance with the natural bitterness of these tiny indigenous apples. Bottled without any SO<sub>2</sub> and shipped without disgorgement, expect a small amount of sediment in each bottle.

### ORIGIN

*France*

### APPELLATION

*Costarmoricain*

### SOIL

*Shall loam over granite, deep loamy soils*

### AGE OF VINES

*30+*

### ELEVATION

*50-60 meters*

### VARIETIES

*A blend of sweet and bittersweet Breton apples*

### FARMING

*Certified organic (ECOCERT)*

### FERMENTATION

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

### AGING

*Bottled in late April after a few months in oak barrels, secondary fermentation in bottle, no added SO<sub>2</sub>, not disgorged*



JON-DAVID HEADRICK  
SELECTIONS