

Keeving

- <https://onlinelibrary.wiley.com/doi/pdf/10.1002/j.2050-0416.2008.tb00313.x>
- <http://www.cider.org.uk/keeving.html>



- Cold fermentation (4°C is common in France)
- Add Calcium Chloride up to 5 grams / 10 liters and Pectin Methyl Esterase (PME) enzyme
- Does not work well with very acidic fruit
- Generally uses wild yeasts

Val de Vire Boissons (now Cidrerie Dujardin)

Website: <https://www.cidres-dujardin.fr>

11 Rue Raymond Brûle, 50890 Condé-sur-Vire, France



Founded in Cahagnes in 1926 by Ernest DUJARDIN, the DUJARDIN cider house has been cultivating the cider tradition in the heart of the Norman pre-grove for nearly 100 years.

Today based in Condé-sur-Vire, it brings together 212 Norman producers who bring their cider apples to each harvest from September to November, having at heart to perpetuate the Norman cider know-how under the Dujardin brand.

The apples are sorted, washed, then crushed. The juice, called must, is then clarified, then transferred to vats for natural fermentation, which will see the aromas develop and the transformation of sugar into alcohol. The wine merchant will conduct this fermentation according to a know-how transmitted by apprenticeship, to obtain the desired type of cider, under the supervision of the cellar master. It is he who will then carry out blends of different vintages, thus giving a unique typicity to each cider of his creation.

Norman ciders are renowned for their powerful aromas, with a predominantly fruity and flowery character. They owe it to the varieties of cider apples from Normandy orchards, predominantly of sweet and bittersweet flavors.

Our producers are all committed to an approach of respect for the environment, developing agroecological techniques, in order to respect the biodiversity and the richness of our land. All of our commitments, from producers to the cider house, which is now part of the Les Celliers Associés cider cooperative, are certified in the Agriconfiance label, which guarantees quality, traceability, and agriculture committed to respecting the environment.

It is this recognized know-how, in particular with the many medals obtained at the Concours Général Agricole de Paris (9 medals from 2017 to 2020, including 4 gold medals) and the Saveurs de Normandie label (to which we have been a member since 27 November 2002, when it was created), which you will find in each bottle of Dujardin cider and perry, to help you appreciate the richness of our Normandy terroir .

Cider Bouché de Normandie Brut - 5% vol

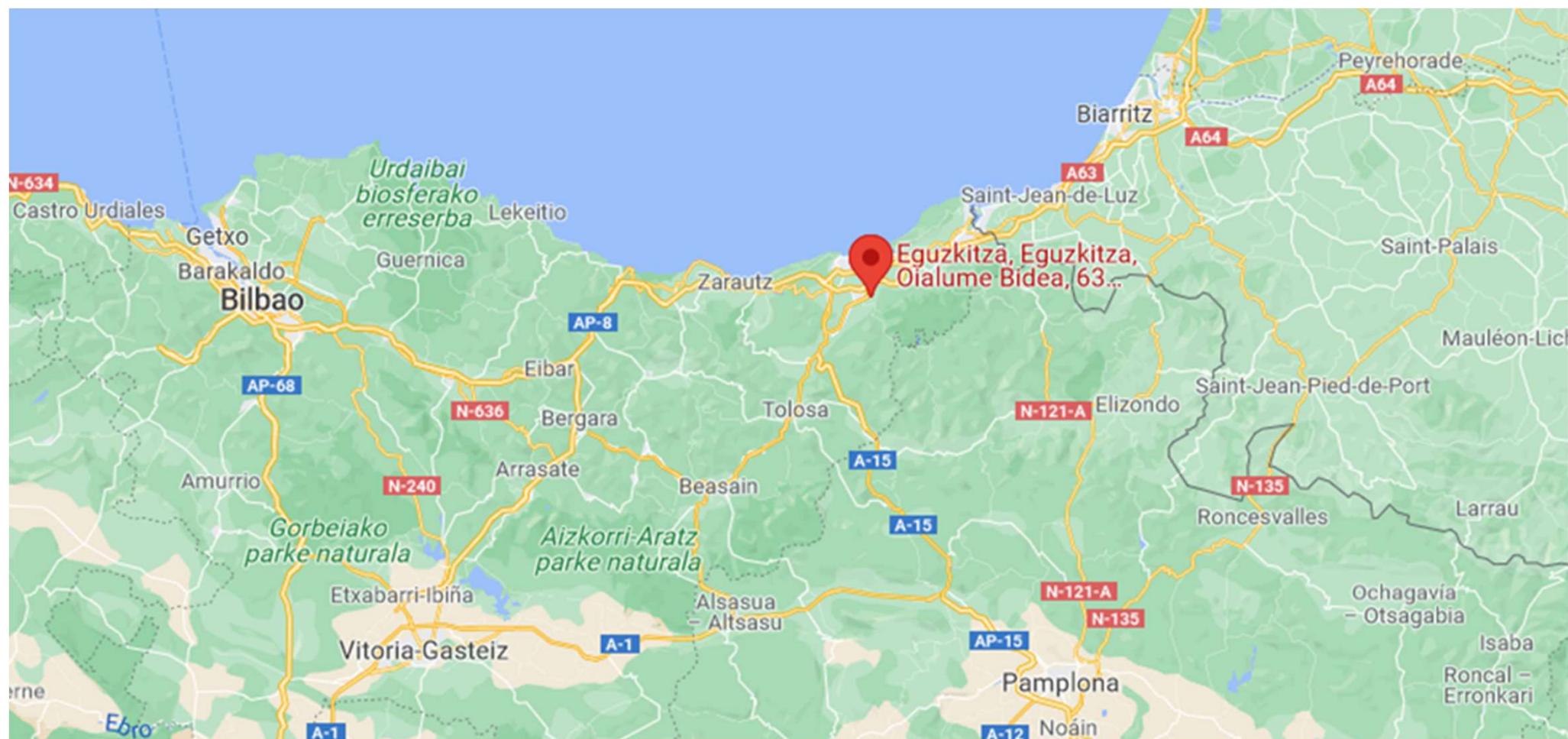
Made by our cellar master from cider apples selected exclusively from the orchards of Normandy, this pure juice cider is characterized by its fresh and light taste, rich in aromas. It will ideally accompany all your savory meals



Gurutzeta, Spain

Website: <https://www.gurutzeta.com>

Camino Oialume, 63, Astigarraga, Guipúzcoa 20115



Gurutzeta Cider House, located in the Ergobia neighborhood of Astigarraga, is a family-run business that has been dedicated to making cider since the end of the 19th century.

Astigarraga is in the heart of the cider tradition in Spanish Basque Country, just south of the seaside town of San Sebastian on the Bay of Biscay.

In 1979 Jose Goñi Urreaga began modernizing the cider house, installing new presses, building a new bodega and automating the work; In 1989, José Goñi's son, José Angel Goñi, took over the family business and started the process of professionalizing it.

He added stainless steel barrels, new cooling techniques to control the fermentation process and he began to adopt new techniques to market our cider.

His grandfather opened Gurutzeta at the end of the 19th century. Gurutzeta is a traditional style Sagardotegi, where the production of the cider is conducted during the apple harvest in the fall (late September-early November), and the new vintage is released during the Txotx season [pronounced 'coach'] from late January through early May. During the Txotx people flock to the Sagardotegi to drink fresh ciders directly from the massive chestnut barrels and eat traditional Basque dishes. The cider is 'served' to customers via a small hole in the barrel face, which sends out a long thin stream of cider. Patrons stand about 5 feet away from the barrel to catch the cider stream in their glass.

Gurutzeta cider is one of the few producers that has earned the seal from GORENAK, an organization in the region that grants its seal only to ciders of the highest quality. In order to earn the Gorenak seal, producers undergo rigorous sensory tests and chemical analysis of their ciders to assure the liquid is of the best quality. Another objective of GORENAK is to promote 100% of the production of local varieties of apples between the producers.

Our cider can be defined as a natural product that is produced with modern technologies used to serve tradition.

Their benchmark product is GURUTZETA. It should be served cool but never cold, at temperatures around 10-12°C (50-53.5°F). It should be poured from a height of about 20-30 cm (8-12 in) into a tall and wide glass made of fine crystal. This sets off the "txinparta", where the carbonated bubbles burst and quickly disappear. The glass should be filled until it measures 3 fingers and the cider should be drunk right away.

Euskal Sagardoa Cidre

Alc./Vol.: 5.0

Gurutzeta Sagardoa Basque Cider

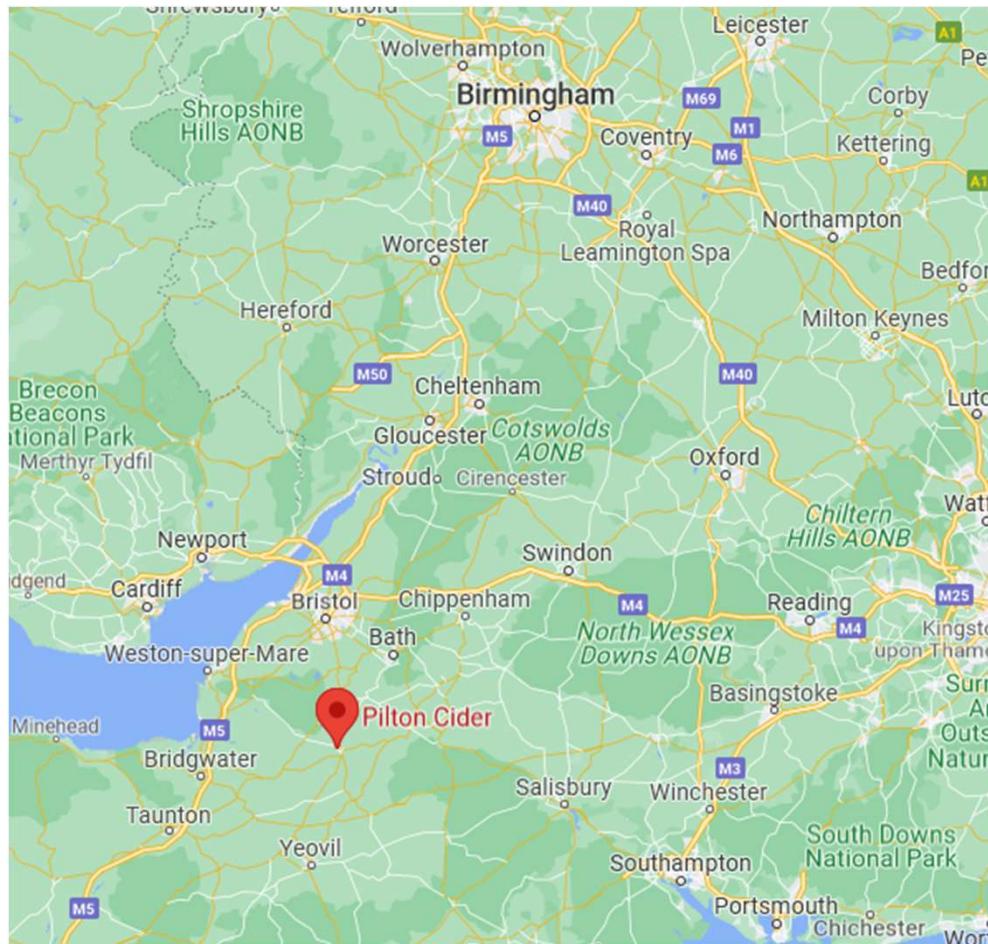
Alc./Vol.: 6.0



Pilton Somerset Keeved Cider, UK

Website: <https://www.piltoncider.com/>

Unit AG4, Anglo Trading Estate, Commercial Road,
Shepton Mallet, BA4 5BY



Style: English keeved Cider

English Sparkling Cider. Pilton are artisan producers at the heart of Somerset's cider-land making whole juice sparkling cider by the old English method of keeving. Apples are collected from traditional cider orchards in and around the parish of Pilton and slowly fermented for six months in our cool Victorian cellar before bottling.

Keeving is an artisan method for making naturally sweetened cider. Only cider apples are used; no sugar, no water, nothing else. The keeving process involves the formation of a pectin gel, which floats to the top of fresh pressed apple juice in translucent tanks. The gel traps nitrogen and is removed. Starved of its essential nutrients, the wild yeast fermentation stops early, leaving natural sugars from the apples themselves to sweeten the cider.

We bottle our keeved cider when it is still slowly fermenting, and allow it to develop its own natural tiny-bubble sparkle.

Apples are collected from traditional cider orchards in and around the parish of Pilton and slowly fermented for six months in our cool Victorian cellar before bottling.

The orchards & apple varieties:

Worthy Farm

For fifty weeks of the year, the orchard at Worthy Farm is a very quiet place. Old cider trees stand gracefully in a narrow strip of land by a stream. But for two weeks every year, things are very different. Glasto arrives! The orchard is grazed by sheep in the late summer and winter but receives no artificial fertilizer or sprays of any kind.

Platterwell Lane

The orchard off Platterwell Lane is owned by Roy Trott, one of Somerset's legendary cider-makers but is managed by Orchard Ground Force, the horticultural sister company to The Orchard Pig. The magnificent trees are all classic Somerset varieties, planted in the traditional wide spacing and grazed by Roy's dairy cows during the spring and early summer.

Morley's Orchard

Morley's is our own brand new orchard that has just been planted with the latest generation of cider apple varieties. Developed by Liz Copas and the National Association of Cider Makers from the best of traditional varieties, these have been chosen for their disease resistance, early cropping and regular harvest. The orchard lies in the Pylle valley, just off the Fosse Way, with views beyond to the famous cider regions of East Pennard and West Bradley.

Pylle Church

This is a classic English orchard; complete with Norman church, badger sett and a magnificent owl box in an ancient oak. The orchard is part of Writh Farm, which adjoins the Glastonbury Festival site and once a year hosts the chic Land & Sky luxury camp site.

The Museum

The 'Museum' is the name we give to a very special orchard, planted by the Showerings to preserve the most rare of Somerset apple varieties. It is located within a private estate behind the Shepton Mallet Cider Mill, home of Gaymers, Addlestones & Taunton Cider and now owned by Magners GB.

The orchard contains 88 varieties of cider apple that produce a great cider. We really enjoy using the fruit but it is hard work to collect as the trees are planted on a hill with the only access at the top. Every apple has to be wheel-barrowed out.

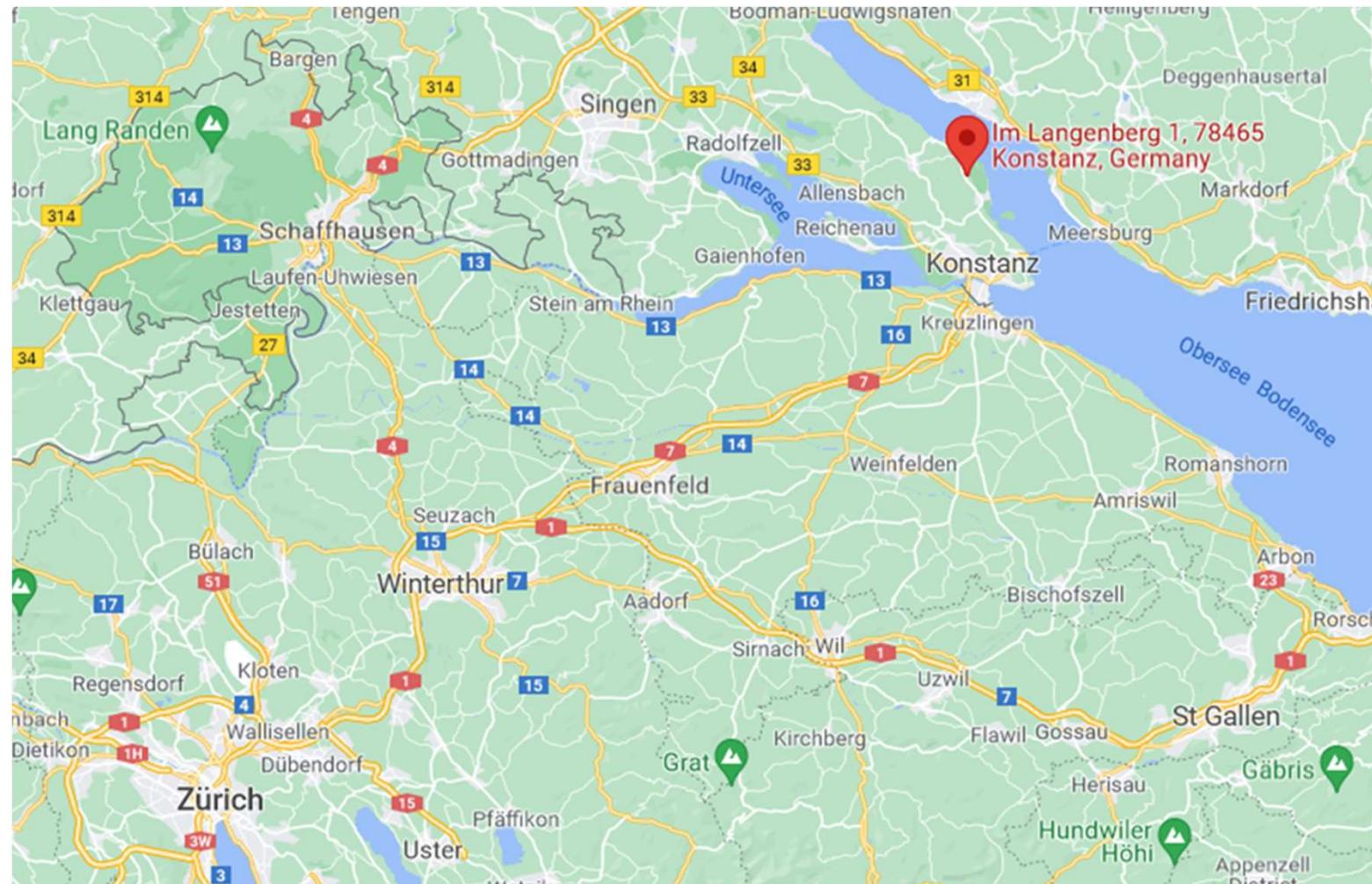
The 88 varieties are planted alphabetically:

Ashton Bitter / Ashton Brown Jersey / Backwell Red / Bell Apple / Black Vallis / Breakwell's Seedling / Brown Snout / Brown Thorn / Brown's Apple / Broxwood Foxwhelp / Burrow Hill Early / Camelot / Cap of Liberty / Captain Broad / Chisel Jersey / Cider Lady's Finger / Coat Jersey / Collington Big Bitters / Collogett Pippin / Court Royal / Crimson Victoria / Cummy Norman / Dabinett / Doux Normandie / Dove / Duffin / Dunkerton's Late Sweet / Dymock Red / Ellis Bitter / Fair Maid of Devon / Fillbarrel / Four Square / Frederick / Gennet Moyle / Gin / Hangdown / Harry Master's Jersey / Hereford Broadleaf / Improved Dove / Improved Lambrook Pippin / Improved Redstreak / Improved Woodbine / Kingston Black / Knotted Kernel / Langworthy / Major / Medaille D'Or / Michelin / Morgan's Sweet / Nehou / Northwood / Oster / Pennard Bitter / Pethyre / Pigs Snout / Port Wine / Porter's Perfection / Red Jersey / Redstrake / Reine des Hatives / Reine des Pomme / Reinette O'Bry / Royal Somerset / Sheeps Nose / kyrme's Kernel / Slack-ma-Girdle / Somerset Redstreak / Sops In Wine / Stable Jersey / Stembridge / Clusters / Stembridge Jersey / Stoke Red / Strawberry Norman / Sweet Alford / Sweet Blenheim / Sweet Coppin / Tale Sweet / Tan Harvey / Tardive Forestier / Taunton Fair Maid / Taylor's Sweet / Ten Commandments / Tom Putt / Tremlett's Bitter / Vileberie / White Jersey / White Muscadet / Yarlington Mill

Fuchshof German Cider

Website: <http://www.fuchshof.de/>

Im Langenberg 1, 78465 Konstanz, Germany



Fuchshof, a 3rd generation agricultural family business, is located near Dingelsdorf at the German shore of beautiful Lake Constance (German: Bodensee). Lake Constance, gouged out by a massive glacier in the Ice Age and one of Europe's largest lakes, is situated at the northern foot of the Alps with shorelines in Germany, Switzerland and Austria. The Rhine River flows through the lake entering near Bregenz in the South and exiting over the Rheinfalls in Schaffhausen to the North before it continues its journey through Germany into the North Sea.

Fuchshof Most consists of the apple varieties "Braeburn" and "Jonagold", mixed with the pear varieties "Oberösterreichische Weinbirne (Austrian Speckbirne)" and "Schweizer Wasserbirne (Swiss Kluderbirne)".

The Germans use a method that is remotely similar to the pressing & filtering of high end sake:

1. They wrap the crushed apples into canvas
2. Put a wooden board on top of it
3. Another layer of crushed apples in canvas on top of it
4. Another wooden board on top of it

...and so on until they create 10 layers.

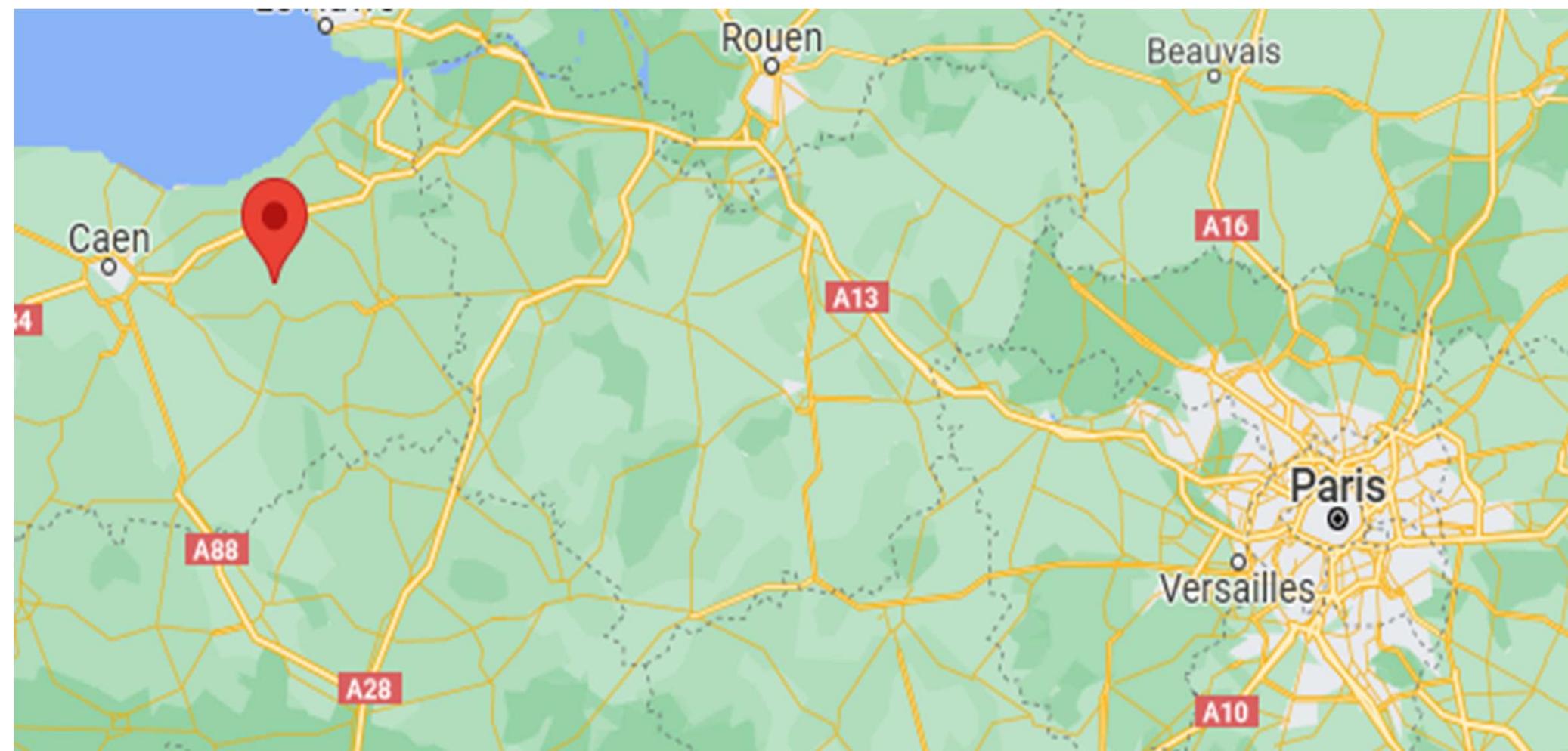
Style: Classic German rough cider"



Domaine Familial Etienne Dupont

Website: <https://www.calvados-dupont.com/>

Domaine Dupont, La Vigannerie, 14430 Victot-Pontfol, France



History:

In 1887, Jules Dupont arrived as tenant farmer at La Vigannerie, the old name of the present estate. In parallel with his cattle raising activity, he produced cider and calvados. Thanks to his sales of these, he was able to buy La Vigannerie in 1916.

His son, Louis Dupont, succeeded him in 1934. He continued his father's business of cattle raising. He also produced calvados which he sold in bulk to local merchants. When he died in 1974, his wife Colette, with the support of the family courageously assumed control.

It was in 1980 that Etienne Dupont took up the reins of the family estate, thus succeeding his father, Louis. He extended the estate, concentrating its activities around cider and calvados production. The old orchards were redeveloped and ten further hectares (24 acres) of low growing apple trees were planted. He went to Cognac to immerse himself in the best techniques of double distillation. Etienne Dupont is behind the creation of the appellation contrôlée A.O.C. Pays d'Auge.

In 2002, his son Jerome Dupont joined the family estate of which he became the director, in partnership with his sister Anne-Pamy Dupont. The modernization of the estate continues always driven by this insistence on quality and this inventiveness, which characterizes the Domaine Dupont.

Jerome Dupont died prematurely on 15 August, 2018.

Today there are 30 hectares (74 acres) of typical varieties, that is to say 6000 apple trees, for the production of Cider, Pommeau and Calvados.

The orchard:

There are now 6000 trees of typical Pays d'Auge apple varieties. The trees average twelve years of age. The older the tree, the less the yield, and the better the character of fruit. Also, the low trees contain apples with more sugar. Therefore, much of the orchard is composed of low trees. Typical varieties include Saint-Martin, Binet, Noel de champs, Mettais, Frequin and Rouge Duret. Most are bitter sweet. Sweet, acidic, and tannic apples are all used in the same proportion for balance.

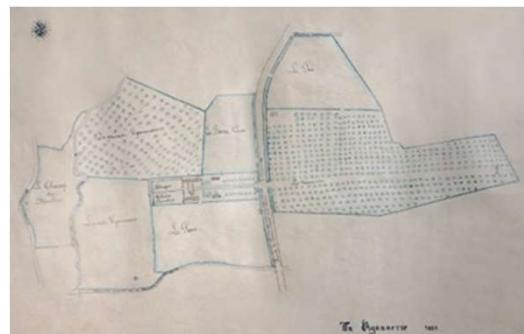
Etienne Dupont believes that only one great cider can be made, given any set of apples, because the balance has to be perfect. There are three maturities for each general category of apples [bitter, sweet, acidic], giving nine types in all. Each type is collected at three different times between October and December subject to maturity. Soil is, calcareous, and marly. This soil produces small fruit with highly concentrated flavors perfect for the production of cider. No nitrates are used, allowing for a slow, complete fermentation. Nitrates act like steroids in apples, bulking the fruit up with water and lessening concentration of flavor. They are thus, undesirable. More importantly, apples are picked manually, making the quality of fruit consistently high.

Not designated AOC. The reason is, that every vintage needs to be sent for certification. By the time all of the paperwork is done, we would be receiving old cider for our customers in the US. However, the Domaine Dupont Cidre Bouche Fermier meets all the standards to be classified an AOC cider in all aspects of production. Some requirements include mandatory orchard cultivation practices, specific apple varieties to be used, maximum yield of juice per ton of apples, and minimum length of fermentation.

Shelf Life:

30 months from bottling (which takes place in April of the year following the vintage date). Aromatic persistence improves, and the cider becomes more flashy over time. The froth also becomes thinner. Must be stored upright between 8 - 12 degrees C (46-54 degrees F).

However the product can in some cases last far longer than this. More acidic vintages will tend to hold on longer. Great ripening vintages with higher alcohol in the end product will last a bit longer as well. Tartness and earthiness become dominant after a few years.



Tasting Cider

Cider is best tasted like wine. To take full advantage of its aromas, one should use a tulip shaped glass slightly curving in at the top, only half filled. The tasting uses all three of our main senses:

The eye to appreciate the color, clarity and the effervescence.

The nose for the aromas. The "first nose" consists of sniffing the glass without swirling the contents. The "second nose" consists of swirling the glass, to allow the action of oxygen to release all the nuances of aroma. Thus these aromas become more numerous and complex.

The mouth, finally, taking little sips, which you allow to pass all over the inside of the mouth. You can discern the balance between acidity and sweetness, the elegance or rustic character of its structure, the expression of the body at the middle and end of the mouthful, (after having swallowed it), and the integration of all these elements which must create the harmony of the whole.

The evolution of the aromas of Cider with age:

Traditional cider is made using a method of "natural effervescence":- when the cider is bottled, it contains some residual sugars and yeast, which will let the cider continue to ferment in the bottle. Thus, like a wine or some age-worthy beers, traditional ciders evolve in bottle and that is why the Dupont Estate marks the vintage year on its ciders.

Time allows the progressive development of the natural sparkle of cider in the bottle. In the first months, the mousse is fairly light and discreet. After several months or years, the mousse becomes much more pronounced when poured, as well as in the mouth.

In the same way, the aromas of cider develop with time.

A young cider of 1 or 2 years old will typically reveal lightly fruity aromas: cool, fresh apples, citrus, pineapples, apricot, bread.

A cider that has been kept 2 to 5 years will have aromas that are better constructed and more complex: cooked apples, cinnamon, leather, animal, lemon and spices.

It is something of a gamble to keep cider beyond this, as the development is uncontrolled. Nevertheless, amateurs of the famous long keeping Belgian beers like the Gueuzes and Lambics will find in these ciders as well, the same complexity and sense of presence in the mouth as well as typical sharp and bitter dominant notes.

Cidre Bouche Brut E. Dupont

Variety of Apples:

62% of bittersweet apples, 10% bitter apples, 28% of acidic apples

Techniques used:

Controlled fermentation in stainless steel vats. Indigenous yeasts. Stabilization of the cider is sought by carrying out successive racking. The fermentation is controlled by successive racking. The cider is bottled unpasteurized between March and April.

Density (O.G.):

1060 after pressing, equivalent to 136 g of sugar per liter. 1012 when bottled, which gives 5.5% alcohol after bottle fermentation has finished.

Tasting notes:

Eyes: Yellow gold, clear, fine bubble.

Nose: Greedy, round and fresh. Nose of almond paste and baked apples with notes of fresh citrus.

Mouth: intense, and rich, ripe apple and apricot notes. Beautiful tannins and slightly mineral on the finish.

Organic Cidre Etienne Dupont

Variety of Apples:

70% of bittersweet apples, 30% acidic apples, mainly of the Bisquet, Douce Moen, Petit Jaune, and Biney varieties.

Techniques used:

Controlled fermentation in stainless steel vats. Indigenous yeasts. The fermentation is controlled by successive racking. The cider is unpasteurized. Bottled between May and April.

Density (O.G.):

1054 after pressing, equivalent to 112 g of sugar per liter. 1016 when bottled, which gives 5.5% alcohol after bottle fermentation has finished.

Tasting notes:

Eyes: Gold color slightly tinged with orange.

Nose: Apple, pear and red berries.

Mouth: Baked apple, light tannins, freshness on finish.