



TOUTAIN CIDRE BOUCHÉ

The domaine is La Couterie, the family is Toutain, and they've been distilling apple cider into Calvados and apple cider for five generations. This is a hyper traditional producer whose 62-acres of orchards have been farmed organically for as long as anyone can remember.

VINEYARD



Site: The domaine is on the northwestern edge of Haute Normandie. The trees on the domaine's orchards are classic and spaced widely, as opposed to semi-dwarf or dwarf rootstock varieties that are tightly bunched for machine harvesting.

Soil: Deep silt soils on top of limestone.

Trees: 35 traditional, interplanted varieties: 60% producing apples with sweet profiles; 30% bitter; and 10% acid. Farmed organically.

CELLAR

Process & Aging: The apples are collected, cleaned, mixed, and pressed entirely by the domaine in October and November. Before pressing, the apples are crushed to release their aromas, and the pulp is stored in open barrels for a short time to let the juice brown naturally. After pressing, the juice is placed in a steel tank for about a week. The 4 batches are mixed together and allowed to ferment naturally for 2-4 months in tank (cider destined for the still might age in new barrels to season them). The cider is lightly filtered before bottling.

Production: 525 cases.

Profile: This is a farm cider with intense and complex aromas. Full of fruit and a lick of tannin that is super thirst-quenching.