

CIDRE Bio Le Père Mahieu

PROFILE

Established in the 1920s, Le Père Mahieu modernized their manufacturing process and planted new orchards to expand their cider production in the 1980s, then converted to organic production beginning in 2006 so they could focus solely on creating the highest possible quality products. Le Père Mahieu is deeply committed creating their ciders in the most natural way possible, utilizing local insects and birds to maintain health and balance in the orchards. To maintain the organic nature of their ciders, Le Père Mahieu refrains from adding any sulfites or yeasts during fermentation or bottling. Utilizing the many years of knowledge passed down from their ancestors, Emile Maheieu excels in making a truly natural and traditional cider.

SPECIFICATIONS

Cider: Cuvée du Vaubol

Varietals: Peau de Chien, Belle fille de la Manche, Judor

Appellation: Cotentin

Surface Area: 10 hectares

Vineyard Age: 28 years

Harvest: Mechanical

Agricultural Method: Organic

Yield: 20 hl/ha

Vinification: Malolactic
Fermentation occurred over 4 months.
Natural yeasts used and must filtered before bottling.

Alcohol: 4.7%

Acidity: 3.8 g/l

Residual Sugar: 5.75 g/l



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