



VALKYRIE

SELECTIONS



CYPRIEN LIREUX CIDRE



PARCIMONIE 2022

CYPRIEN LIREUX || At age twenty-four, Cyprien Lireux had completed business school but longed to return to the land, working the orchards as he had as a child with his father and grandfather. Under the tutelage of Etienne Fournet at Domaine des Cinq Autels, Cyprien learned and honed his craft before starting his adventure in cider in Normandy, on the border between Pays d'Aige and the Pays d'Houlme. When he began (three years ago), Cyprien owned only his grandfather's orchard plot but knew of other traditional, abandoned orchards in the area, which he now brings back to life, safeguarding the local varieties and living heritage.

PAYS D'AUGE || The Pays d'Auge in Normandy straddles the départements of Calvados and Orne and is known for agriculture - specifically apples and dairy. Famous cheeses of the region include Camembert, Livarot, and Pont-l'Évêque, all names of local villages. Pays d'Auge has been granted appellation contrôlée status for its cider and calvados.

PARCIMONIE 2022 ||

BLEND | 50% sweet/bittersweet (Boudin, Douce Moen, Douce Coelinier), 25% very tart (Petit Jeanne and René Martin), and 25% very bitter (Frequin Rouge and Marie Menard)

ORCHARDS | Parcimonie means: "in small quantities, here and there, sparingly." This vintage, comprised of many varieties, comes from several small orchards ranging from 30-50 years old. Hand picked apples from all across Normandy with a 'high tailoring' ('haute-tige'), which is in contrast to 'basse-tige' which is often planted densely, with higher yields but also shorter lifespan for the trees and prone to diseases with the need for pesticides and irrigation and more bud removal.

ELEVAGE | All varieties are carefully selected by hand, sometimes only a few bags. After picking, the apples undergo a long maturation (2-4 weeks) in wood crates before pressing. Slow fermentation with native yeasts to fully express the aromatic potential of the fruits. The yeasts are filtered at roughly 40g/L residual sugar level with primary fermentation stopped before bottling. The bottles are left to age for 2 months with the small amount of yeasts left starting a secondary fermentation in bottle for its petillance. At this stage, residual sugar level usually comes to 25g/L. with no additives or sulfites.

ALCOHOL | 5.2%

