



Le Val de la Chevre

Village: Clecy

Appellation: Cidre de Normandie

Grower: Regis Aubry

Website: <https://cavedelaloterie.fr/>

The Aubry family has farmed in the “lieu dit” La Loterie since 1936. It is located in the “Suisse Normande” so named for its hilly terrain. Maybe after enough Calvados they look like the alps. Until 1997 the farm’s activity centered around cows, but Regis decided then to leave that behind in favor of planting an orchard with 16 hectares of apple trees and 4 hectares of pear trees. Regis built his ciderie a year later in 1998 and installed excellent modern equipment with which he could carry out his quality work. Cave de la Loterie is a certified organic farm and Regis grows 30 varieties of apples falling into the categories of bitter, bittersweet, sweet and tart.

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Cidre Bouché Fermier Extra Brut

This cider is blended from a predominance of sweet and bittersweet varieties. The apples are harvested from the end of September to mid-December once they have fallen to the ground. The fermentation occurs from indigenous yeasts and takes up to 5 months to have an Extra-Brut. After the cider is raked and filtered, it is bottled. It finishes its fermentation naturally in the bottle over the course of two to three months while stored in a temperature controlled room.

