



The Cellar d'Or

Wine, Cider & Spirits

Cider Club • February 2024

The goal with our cider club is to provide you with a wide diversity of cider to showcase the many styles of the world. This February, we spotlight one of our favorite cideries in the world, Cidrerie du Vulcain! Their first Normandy cider from their first fully-owned orchards just hit the U.S. Plus, we retread some of our favorites over the years with Pilton's Keeved and Sundstrom's Sponti!



Cidrerie du Vulcain (Switzerland & France)

The ciders of Jacques Perritaz continue to impress us. Jacques produces a number of cider, poire and quince blends in Switzerland, many from foraged and/or unsprayed trees (including the Poire le Closevin). In fact, Jacques has never owned any of the orchards he cultivates fruit from... until recently! Jacques' early background in cidermaking was instructed by the cider production of Northwest France and he purchased his first orchard in Normandy in 2020. The first cider from this orchard, La Lande Foy, just hit the U.S. The ciders of Cidrerie du Vulcain are masterpieces of balance and it's a treat to taste his skill through the prism of Normandy apples and terroir.



Poiré Le Closevin 2022

Show-stopper Swiss poire that drinks in the vein of German Riesling with a gunflint-mineral nose married with enveloping pear-jelly fruit and swooping mouth pulling acidity. This is a Poire that, begs you to examine it... a bubbly that extends the vertical quality scale of cider/poire/perry to new heights and shows what real craft cider and Poire is all about. Some of the world's best!

Cidre La Lande Foy 2022

The first release from Jacques' newly purchased Normandy estate! In his 17 years of production, he's never owned his own home, facility, and farm (the Swiss hold tight to their land). The farm is located in Domfront and organic. There is characteristic Vulcain brightness, elegance, and lift brought to the classic broad-palate, tannin-laden Normandy-classic cider. A perfect food cider!



Pilton Somerset Keeved (Somerset, England)

Keiving is a miraculous process that produces cider like no other. Keeved ciders traditionally start with a wild ferment. Wild yeasts are largely less vigorous compared to commercially produced yeast strains. Slower, protracted fermentation produces a broader spectrum of complexity. Keeved ciders further extend and slow fermentation by maintaining the fermented juice at cooler temperatures. Using the natural pectin found in apples to seep into the pressed juice is also integral to keiving. Pectin traps nutrients during fermentation to further slow fermentation and cause it to peter out before fully finishing. The result is an intensely appley, slightly sweet, hedonistic cider!



Sundstrom Cider (New York, USA)

Leif Sundstrom used to manage an iconic import portfolio spanning Germany, Austria, and Champagne. Leif also worked production in Oregon and Germany before relocating back to the Hudson Valley in New York to start his own cidery. His ciders exude the class of someone who's spent a career working with some of the best beverages in the world. Leif ages his cider on the lees (organic remnants of fermentation). This time "on the lees" imparts texture, flavor and extra weight on the palate. Look for flavors of honeysuckle, oolong tea, airy papaya, a whiff of fall spices and a slightly creamy feel from the kept lees and lees aging. Store cold!