

eclectik
PETITE CIDRERIE  EN BOURGOGNE



ECLECTIK-CIDRERIE.COM

**In Beaune, we ferment and age ciders that are the result of encounters
between people, terroirs and barrels**

We have no preconceived plans or ready-made recipes.
We make living ciders that we enjoy drinking and that tell a story of the terroirs or the people.
They are to be enjoyed, as an aperitif or with food, with joy and your senses awakened!

We are Eclectik, a petite cidrerie in Bourgogne.

www.eclectik-cidrerie.com

STORY & KNOW-HOW

In the beginning...4 friends and a project

We are Véronique, Patrick, Jean-Arnaud, Jean-David, four friends from different backgrounds but with a shared appreciation of well-crafted beverages and many years of working with winemakers, distillers and brewers in France and abroad. In 2020, we started crafting ciders in a tiny cellar in the center of Beaune. In 2021 we moved to a slightly larger winery !

Fermentation, ageing, blending, and tasting have always been our passion. These are also the focus of our new venture: **designing and crafting distinctive ciders in Beaune, born from the blend of local apples and juices from other French regions, fermented and aged like *grands vins*** in a surprising and joyful collection of wine and spirits barrels.

Our mission: reviving and putting a new spin on the cider-making tradition in Burgundy.

Of fruits, juices, terroirs and people...

Eclectik is a unique cidery by design. **In addition to the apples we collect from wild orchards in Beaune or our surroundings, we select and buy apple juices from cidemakers or farmers in several French regions with a rich cider-making tradition like Pays d'Othe, Normandy or Brittany.** Freshly-pressed juices are transferred to Beaune to ferment in our cellars.

This *eclectik and singular* approach provides us with an **extensive selection of superb juices** from dozens of apple varieties, with different flavours, from different terroirs. It's like having a wide and wonderful palette of colours to paint from.



Blending our cuvées: the pleasure of creating

After regular tastings and only when we judge the time to be right, **we will design our cuvées with a specific combination of barrels.** By nature, each year might be different, and our ciders will reflect their terroir(s) of origin, the vintage conditions and of course the blend and taste of the barrels they come from. A cider can just as well be born from one or two barrels (isolated for their terroir of origin or specific tastes), or result from the blend of all regions and all our barrels. **Only the final result - and taste - matters to us !** When the inclination takes us, we also produce some **limited-edition** ciders with the addition of fruit maceration (citrus is our thing!) or hops.

Nothing is defined in advance and **meetings with new people always** brings *food for thought*, or drink for thought should we say ! After blending, **Eclectik ciders are bottled as per the *méthode traditionnelle*** like in Champagne (small addition of yeast and sugar). After a few months, a gentle fizz appears and our ciders are ready to be enjoyed. We may or not disgorg our ciders and they are all extra brut (no dosage)



CONTACT

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OUR CIDERS



DE CIDRE DE LÀ "FROM HERE AND THERE"

A QUEST FOR HARMONY FROM A BROAD ARRAY OF APPLES AND BARRELS.

Pure juice brut cider crafted from around 30 apple varieties from several terroirs: Pays d'Auge, Pays d'Othe and Vingeanne in Bourgogne. Fermented and aged in both wines and spirits barrels to create a smooth complexity. The emblem of our whole project.



CONFLUENCE "A COMING TOGETHER"

WHEN NORMANDY APPLES CONVERGE WITH THE OAK USED IN THE GREAT VINEYARD TERROIRS.

A pure juice, finely sparkling brut cider made from Normandy apples (Pays d'Auge), fermented in Beaune with indigenous yeasts and aged separately for many months in casks from the Loire (Chenin), Jura (Chardonnay) and Burgundy (Pinot Noir) regions before their blending.



SATORI "AWAKENING"

THE BALANCE OF POWER.

Pure juice brut cider made from numerous varieties of apples from Vingeanne and Pays d'Othe. Fermented with indigenous yeasts in Beaune in barrels of Bourgogne wines (white, red) as well as several barrels of fine spirits (fine de Bourgogne, Armagnac) before being blended.



AMER AMOR "LOVE OF BITTERNESS"

LOOKING FOR BALANCE IN BITTERNESS.

Pure juice brut cider made from a wide selection of apple varieties (Normandy and Pays d'Othe). Fermented in Beaune with indigenous yeasts and then aged for several months in wine or armagnac barrels before being blended with a dash of bitter bigarade orange juice and lightly hopped cider.

IMAGE GALLERY – HARVESTS 2020 and 2021





