

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.



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 cidermakers 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.



Slow and complete fermentation in various types of wines and spirits barrels

In Beaune, we ferment our ciders naturally, with their indigenous yeasts and very slowly during several months, with just the occasional racking, in the coolness of our cellar. Fermentations are complete and our ciders fully dry.

Our singularity comes from our approach: for the fermentation of each cider, we choose the most suitable receptacle according to its aromatic potential and our creative agenda. We take a lot of time (and pleasure!) to look for diversity in our barrels: wines from many terroirs, varietals and appellations (Bourgogne, Jura, Loire, Rhône...), spirits (Armagnac, whisky, Calvados, Marc or Fine de Bourgogne to name a few), or even craft beers or liquors.

Provided to us by winemakers, distillers or brewers who are also close friends, they have all housed exceptional wines or spirits, and the quality of our ciders owes much of their distinctive character to these barrels.





Ageing: time & patience

We craft our ciders as you would a fine wine or some specific beers like lambics, with a careful **barrel ageing lasting several months**. Patience will develop the aromatic complexity and personality of each barrel and therefore each cider. During the ageing phase, we keep our barrels in a cool atmosphere. We also top-up (ouillage) our barrels very regularly to protect our ciders. This is a delicate period but it is essential to **enhance the complexity and mouthfeel of our ciders**.



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 disgorge our ciders and they are all extra brut (no dosage)



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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































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