

HONORIE CIDER – Michel Breavoine

Located nearby town of Pont l'Evêque in Normandy (Pays d'Auge), Michel Breavoine has been growing apple for more 30 years, his estate covers 50 hectares of orchards.

Edouard (Michel's son in law) and his team have concentrated a unique know-how to extract the best from each harvest year after year and thus offer a high-quality cider production.



The main steps in the production of our cider

The Harvest

This stage, which is decisive for the quality of our future production, takes place from September to the end of December. Daily monitoring of the fruit ripening status is required to get the best juice possible. The apples we use for our production are harvested by us and come only from our land. Our orchard includes twenty different varieties ensuring an almost infinite diversity of juice blend. The apples are picked up from the ground to ensure respect of the trees and fruits quality.

The Press

Once transported to the silo, within 24 hours, the apples are washed and sorted manually to remove all apples unfit for consumption but also all grass or leaf residues.

The sorted apples are rapped and then pressed to extract an apple mole, pure juice, which will then be intended for different products depending on the varieties used and the qualities of juice used.

Fermentation and Bottling

The musts are sent to different vats to leave the cider ferment in contact with indigenous yeast. Once fermented, the musts will be blended since the variety of apples used gives different tastes (tart, sweet, sweet bitter, bitter). It is by blending these different musts that we elaborate our ciders. Once blended, the cellar master begins a filtration process and carries out the bottling.

Before bottling, the ciders are inoculated with yeasts thus generating a second fermentation in the bottle



The tasting

Clear, sparkling, light foam and golden color, slightly orange.

Intense nose with strong aromas of ripe fruit.

Balanced bitterness and sweetness, slight astringency.

Drink very fresh (8 to 10 °).

The cider, mixing fruity and round flavors will accompany all your dishes, cheeses and desserts.