



# DUCHÉ DE LONGUEVILLE

## NORMANDY CIDER

### FACT SHEET



#### OWNER

A division of the CSR cider company

#### PRODUCTS

Cidre Bouché de Cru, Antoinette, Brut  
 Cidre Bouché de Cru, Bedan, Brut  
 Cidre Bouché de Cru, Muscadet de Dieppe, Doux  
 Cidre, Non-Alcoholic Sparkling Cider

#### SIZE OF THE VINEYARDS

The orchards cover 600 hectares, including 25 hectares of experimental plantings.

#### LOCATION OF THE VINEYARDS

The production plant is located outside the village of Anneville-sur-Scie, 12 km inland from Dieppe, in the Scie valley of Normandy.

#### SOIL

n/a

#### GRAPE VARIETIES

15 different varieties of apple are used by the estate. The 'Cidres Bouchés de Cru' range are single-varietal ciders from the best varieties:

- Antoinette
- Bedan
- Muscadet de Dieppe
- Argile Rouge Bruyère

Up to 5% of other varieties may be added for acidity and balance.

#### AVERAGE AGE OF THE VINES

The trees are not brought into production until they are at least 7 years old. The average life of an apple tree is 30 years.

#### AVERAGE PRODUCTION

Overall, Duché de Longueville bottle 150 000 hl per year.

#### VINIFICATION AND AGEING

Every stage of the cider-making operation is fully automated, using state-of-the-art equipment. This gives the dual benefits of speed and hygiene. Harvesting involves one machine shaking the trees, and another sucking up the fallen apples like a giant vacuum cleaner. Because picking can be done so quickly, the apples can be left on the trees right up until the last moment, giving





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maximum ripeness.

Arriving at the production facility, the apples are floated along narrow water channels towards the presses. They are cleaned, chopped, and then pressed in pneumatic Bücher presses. Most cider producers extract a second pressing, with water added to the pomace, but Duché de Longueville use only the first pressing - 100% undiluted, pure apple juice. This juice is pumped into stainless steel fermentation tanks, which are pressurised and chilled to 3°C. Fermentation is entirely natural: the cool temperatures and absolute hygiene mean that no additives are necessary. Since the tanks are pressurised, the CO<sub>2</sub> produced by the fermentation cannot escape, and is absorbed into the cider, giving it a natural sparkle. The Brut ciders are fermented to virtual dryness, giving an alcoholic content of 4-4.5%, the Doux is stopped at 2-2.5%, leaving residual sugar. In both cases, the cider is centrifuged and fined to stop the fermentation. Bottling takes place under pressure, into strong glass and sealed with champagne-style corks. Finally, the ciders are flash-pasteurised to avoid bacterial spoilage, ensuring stamility and a long shelf life.

### MARKETING

Widely available in France, a small percentage of the production is exported. Europvin has strong sales in the USA., and some presence in Japan and Australia.

### NOTES ON THE PROPERTY

This important estate was founded as a distillery in 1925, but switched to cider production in 1950. It is the only commercial operation in France specialising in single-varietal, naturally-fermented ciders. These 'artisanal' ciders, the traditional drink of Normandy, had become virtually extinct this century before the Duché de Longueville relaunched the style. The name Cidre Bouché refers to the champagne-style cork, and like Champagne, the sparkle is a natural byproduct of fermentation - no 'pompe bicyclette' here. The 'Cru' is the single variety of apple used, giving quality, character and individuality.

The traditional Cidres Bouchés made on the farms in centuries gone by were probably delicious, but highly unstable - liable to explode or spoil, particularly if subjected to long voyages. Duché de Longueville have succeeded in harnessing modern technology to eliminate these dangers. Speedy handling, temperature control and hygiene ensure that the ciders are stable and consistent, without recourse to additives of any description. The array of machinery and gleaming stainless steel may not look very romantic, but the result is a totally natural product that tastes delicious.

The area around Dieppe has long been associated with the Duchy of Longueville, and the history of this aristocratic domain is interwoven with that of France itself - from William the Conqueror, through Joan of Arc to Condé. Although the title disappeared in the 18th century, the coat of arms on the label is genuine and highlights the link between these ciders and the proud traditions of the Norman people.