



VALKYRIE

SELECTIONS



CYPRIEN LIREUX CIDRE



L'HERBAGE 2022

CYPRIEN LIREUX || At age twenty-four, Cyprien Lireux had completed business school but longed to return to the land, working the orchards as he had as a child with his father and grandfather. Under the tutelage of Etienne Fournet at Domaine des Cinq Autels, Cyprien learned and honed his craft before starting his adventure in cider in Normandy, on the border between Pays d'Aige and the Pays d'Houlme. When he began (three years ago), Cyprien owned only his grandfather's orchard plot but knew of other traditional, abandoned orchards in the area, which he now brings back to life, safeguarding the local varieties and living heritage.

PAYS D'AUGE || The Pays d'Auge in Normandy straddles the départements of Calvados and Orne and is known for agriculture - specifically apples and dairy. Famous cheeses of the region include Camembert, Livarot, and Pont-l'Évêque, all names of local villages. Pays d'Auge has been granted appellation contrôlée status for its cider and calvados.

L'HERBAGE 2022

BLEND | Two-thirds sweet/bittersweet (Boudin, Douce Moen, Douce Coelinier), one-third tart (Petit Jeanne and René Martin), and a bit of bitter (Frequin Rouge and Marie Menard)

ORCHARDS | L'Herbage is the name of the family plot, where Cyprien fell in love with apples as a boy - a micro/single orchard selection. The apple varieties were grafted and selected by Cyprien's grandfather and great-grandfather for their hardiness and flavor. The trees are planted in the traditional 'haute-tige' way (before mechanization) - low planting density and low yields. The trees often extend their roots deeper, retaining water better, with more space for other fauna and flora in between trees that balances the ecosystems, leading to lower level of disease, low stress and with longer lifespans.

ELEVAGE | All varieties are carefully selected by hand, sometimes only a few bags. After picking, the apples undergo a long maturation (2-4 weeks) in wood crates before pressing. Slow fermentation with native yeasts to fully express the aromatic potential of the fruits. The primary fermentation is stopped before bottling, leaving residual sugar in the bottle for a couple months while natural secondary fermentation occurs. No additives or sulfites.



ALCOHOL | 4.8%