



Claque-Pépin

CIDER & POMMEAU



History:

The name Claque-Pépin comes from a type of apple variety, which when ripe, rattles when shaken. The name translates to the seeds (pépin) which rattle (claque). The property is located in the Normandie region, nestled between the Domfrontais and the Pays d’Auge, in the 17th century farm next to the ancient chateau of Serans, formerly the family estate of the Louvet family.

Claque-Pépin officially began 13 years ago. However, current owner Benoit Louvet has been immersed in the world of distilling and aging for many years. He began his “apprenticeship” fairly young with his grandfather Vital. After working for a few other Calvados producers as cellar master, he decided to start his own artisanal production and perpetuate the art of making calvados and cider, while respecting the Normand tradition and the environment.

Appellation:

The property and orchards are ideally situated in the Calvados AOC, just in between Pays d’Auge and the Domfrontais, producing cider and Calvados with the round and refined flavors of Calvados of the Pays d’Auge and the spicier notes typical of Calvados of the Domfrontais.

Benoit Louvet grows apples and pears but also buys from a few growers around, especially in the Domfrontais, an area he loves. After he makes his cider, an itinerant distiller comes to the farm to distill Benoit’s ciders to his specifications.

Claque-Pépin Dry Cider is made from traditional cider apples. The tart flavors of the bittersweet fruit give the cider an aromatic kick. Harmonious, soft and structured, with a long finish. and structured, with a long finish.

94 points. Great Value, Excellent, Highly Recommended

A stunning gold color in the glass with bright fruit and subtle barnyard aromas, this cider displays brilliant rustic charm and refined mouthfeel. Flavors of red apple skin, ripe pear, horse blanket, and honey all balance beautifully behind bold carbonation before a dry finish.”

Ultimate Wine Challenge, 2017

Claque-Pépin Poiré Cider is USDA certified organic pear cider. This Normandy Organic Pear Cider, made in the champenoise method, is light and refreshing with notes of succulent pear and a tart green apple finish. It goes well with all types of food, as an aperitif or with dessert.

Claque-Pépin Pommeau de Normandie is a mixture of approximately 1/4 Calvados and 3/4 apple juice and aged for minimum of fourteen months. With an ABV of 17%, it is closely related to the Pineau des Charentes and serves as a wonderful aperitif or as an accompaniment to melon or blue cheese. It is also popular with a variety of desserts, including any chocolate or apple-based dishes.

94 points - Ultimate Wine Challenge 2018

