



## Manoir du Kinkiz Artisan Farmhouse Cider from Brittany France



### The Domaine at-a-glance

**Owners:** Maugane & Hervé Seznec  
**Cider-Maker / Distiller:** Hervé Seznec  
**Size:** 30 Ha      **Location:** Quimper, France  
**Appellations Produced:** Cidre AOP Cornouille, Cidre de Fouesnant, & Spirits



Hervé Seznec

The region of Brittany, in northwestern France, has long been renowned for its cider. The name Brittany (Bretagne) was used by Celts who came from Great Britain and resettled in the area. Thus the distinction we see between "Great Britain" and la Bretagne, "Brittany". The dramatic coastline of Brittany is lined with jagged granite cliffs. Inland from the coast the landscape softens to gentle rolling hills and fertile soil. This, combined with the cool maritime climate, and abundant rain, makes Brittany an ideal place to cultivate apples. The earliest traces of cider production in the region date back to the Romans. However, cider as we know it didn't become a staple until the middle ages.



Manoir du Kinkiz

Early in life Hervé Seznec already knew his calling—to produce great cider. At the age of 19 he replanted his 30 hectares (74 acres) of orchards with nearly 25 varieties of apples. He had an intense desire to make naturally sparkling, high quality cider, from his own orchards. Hervé's passion to improve and innovate, is abundantly evident in his cider.

All the work at Manoir du Kinkiz is done with the utmost respect for nature. They use no herbicides in their orchards, and they allow indigenous plants and grass to

grow between the trees. From the ladybugs that rid their orchards of insects, to the almost mystical darkness of the cellars where their AOP Cornouaille cider is aged in huge oak casks, Kinkiz is making a genuine attempt to return to the hands-on, artisan production methods of their ancestors.

In Brittany, cider is traditionally served in ceramic bowls (Bolée) rather than glasses. However, we often drink it in wine glasses, in order to get the full benefits of all of the aromas in the cider. That said, a pint glass works fine as well. Cider is often served in Brittany with crepes, or a "Kig ha farz" (local pork stew). Manoir du Kinkiz's dry crisp ciders are also a great match for roast pork loin, pork chops, turkey, fish & chips, or simply as an aperitif. Cider is also a nice *gluten-free* alternative to beer.

### Manoir du Kinkiz - La Cuvée Blanche

*4% vol. – Naturally Sparkling 100% pure juice*

This cider is made from a single variety of apple called Guillevic. The Guillevic is an old apple variety known for its golden, almost white juice. It undergoes a slow fermentation, during which it develops complex flavors and aromas that range from wild roses, to white peach, and tart citrus fruit. The "Cuvée Blanche" is fermented dry (brut) and is devoid of any bitterness. Its aromas are particularly elegant, and bring an amazing brightness to the palate. Long ago people referred to this cider as "le champagne de nos campagnes" "the champagne of our countryside". The Cuvée Blanche should be served cold, and is great accompanied by fruit desserts or even chocolate cake. However it is also good by itself as an aperitif. The combination of the delicate Guillevic apple, low alcohol, and long fermentation give this cider an almost magical lightness.



100% Guillevic