



Pilton Cider, Pomme Pomme, Somerset, England, '2022'

Product code: `5092

PRODUCER PROFILE

Based in cider's heartland, where sun-dappled orchards have been producing high-quality cider for generations, Pilton makes an exciting range of whole-juice ciders using the artisan method of 'keiving'.

This process uses only cider apples – no water, no sugar, just patience – to develop sublime creations that in its use of wild yeasts, cold cellars and bottle fermentation, has much in common with the winemaking process. Pilton was started in 2010 by Martin Berkely, who uses apples from high-quality orchards planted in the 60s and 70s to produce this most traditional and evocative of local beverages.

VITICULTURE

The cider fruit is from traditional cider orchards, planted in the 1960s and 1970s for commercial production but now only retained for biodiversity & landscape. The low nutrients produce low yields with small fruits and intense flavours. Varieties are Somerset origin, bittersweet, low in acidity with medium tannin. Quince are Somerset grown, from orchards on the banks for the river Brue.

WINEMAKING

The low nutrients produce low yields with small fruits and intense flavours. Varieties are Somerset origin, bittersweet, low in acidity with medium tannin, whilst the quince is from orchards on the banks of the Brue.

TASTINGNOTE

This fruity cider brings together bittersweet cider apples with their pomme family third cousin, the quince. The unique tart astringency of the quince is balanced by the natural fruity sweetness of this classic keeved cider.

FOOD MATCHING

This is perfect with strong blue cheeses.



TECHNICAL DETAILS

Varieties:

Traditional Cider Orchard Blend 70%,
Serbian Gold Quince 30%

Vegetarian
Vegan

Features

ABV: 5.2%

Closure: Crown Seal

Oak Ageing

No oak ageing

Style: Still Cider

Case Size: 6 x 75cl

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