

EDEN SPECIALTY CIDERS

After a successful career in finance and tech, Eleanor moved back to her ancestral family home of the Northeast Kingdom in Vermont to start Eden Specialty Ciders in 2007. What started as a passion project for dessert wine has blossomed into one of the most well respected cider houses in the United States.



Brut Nature 2018

Newport, Vermont

ESTATE

Eleanor Leger founded Eden Specialty Ciders in 2007 after tasting ice cider in Montreal. Canada has always been a leader in ice wine, and a sweet cider industry, utilizing the same methods, sprung up alongside the vinous version. Leger's great-great grandfather was a blacksmith in the Northeast Kingdom before the Civil War, and her deep roots there caused her to immediately recognize the similarities between the climate in Quebec and that of the Northeast Kingdom in Vermont. Eleanor bought an abandoned dairy farm and became the first producer of ice cider in the United States. Born out of this passion project, Eden is now an industry leader in quality cider production.

CIDER

Sparkling beverage aficionados know that "brut nature" is the classification used in champagne to indicate that a bottle is bone dry, bottled without residual sugar or dosage. Made from at least 14 native cider apple varieties, Eden's Brut Nature is bottle fermented and aged on the lees for nearly 18 months. It is elegantly balanced with deep apple character, smooth tannins and well-integrated acidity.

ORCHARD

Eden has about 4 acres (1000 trees) of holistically farmed trees, which borrows heavily on the work of biodynamics. Holistic management hinges on viewing the orchard itself as a living organism and promoting biological diversity. Eden's work wouldn't be possible without a tight network of small farmers who grow beautiful heirloom fruit

CIDERMAKING

Variety: Kingston Black, Roxbury Russet, Esopus Spitzenburg, McIntosh, Dabinett, Yarlington Mill, Calville Blanc, Hudson's Golden Gem, Orleans Reinette, Empire, Black Oxford, Blue Pearmain, Rhode Island Greening, Baldwin
Fermentation: After a primary fermentation in stainless steel, the Brut Nature undergoes a secondary fermentation in the bottle and rests on the lees for at least 18 months. As with a Brut Nature champagne, no dosage is added and the cider remains bone dry. Each bottle is hand disgorged, even the 375ml bottlings.
Alcohol: 8.40%

TASTING NOTE

The Brut Nature is elegantly balanced with deep apple character, smooth tannins and well integrated acidity. Ready to drink now as a celebratory aperitif with your favorite cheese.

FOOD PAIRING

The texture, effervescence and deep apple flavor make the Brut Nature incredibly versatile at the table. Oysters, hard cheese, grilled fish, roast chicken and light preparations or pork spring to mind, but it can also handle things that are traditionally harder to pair with wine like asparagus or fish sauce.