BRAND NAME	Find & Foster
PRODUCT NAME	Appellation (Methode Traditionelle)
MAKER	Polly & Matt Hilton
BRAND LOCATION	Huxham, Devon
ORCHARD LOCATION(S) & NAMES	Various apples from all of the orchards we foster in the exe valley picked tree by tree when perfectly ripe. Only one blend made from the 2019 vintage everything just worked in perfect harmony together.
INFORMATION ABOUT THE ORCHARDS	
PRODUCT STYLE	Methode Traditionelle
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	To create an increasing sense of the terroir of the orchards in the region of Exe Valley
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	Haven't counted yet but many many different varieties of apple from all of the orchards we foster in the exe valley all blended. (will confirm numbers)
INFORMATION ABOUT THESE VARIETIES (WHY USED)	Selected eaters and cookers give high acidity which is needed to bring freshness to the final drink after secondary fermentation.
VINTAGE	2019
INFORMATION ON THE GROWING SEASON	
ABV %	8.00%
BOTTLE VOLUME	750ml
PROCESSSING INFORMATION (FERMENTATION AND AGING DETAILS)	A year long primary fermentation was followed by a year long secondary fermentation & maturation with champagne yeast in the bottle.
NATURAL OR CULTURED YEASTS (PLEASE GIVE DETAILS IF USED)	Natural primary. Secondary sparked with champagne yeast.
PASTEURISED (Y OR N?)	Ν
FILTRATION USED (Y OR N ? - PLEASE GIVE DETAILS IF USED)	Ν
FINING AGENTS USED (Y OR N ? - PLEASE GIVE DETAILS IF USED)	Yes, bentonite, ayurvedic clay
SULPHITE ADDITION (Y OR N - PLEASE GIVE DETAILS IF USED)	25ppm to the dosage for long term anti-oxidant effect.
CARBONATION USED (Y OR N - PLEASE GIVE DETAILS IF USED)	Ν
SUGAR ADDED (Y OR N - PLEASE GIVE DETAILS IF USED)	Yes, Organic cane sugar
SWEET, MED OR DRY?	Dry (Brut)
SPARKLING OR STILL?	Sparkling
PAIRING SUGGESTIONS	Salty snacks & seafood.
TASTING NOTES	A delicate harmonious champagne-like cider with honeyed notes
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	The brut dosage was made from the farm's spring water and organic sugar.