

Winemaker : Romain Hénin

Region: Champagne

Location: Aÿ



Frères de Pommes

Cidre

KORRIGANS CIDRE



Apple Varieties: Binet Rouge, Douce Moen, Marie Menard, Kerien, Petit Jaune, Avrolles

Terroir: Sourced from Lannion in Brittany, the apples are grown organically and hand-harvested.

Production: The apples are hand-picked, crushed, and pressed on-site. The juice is transported to Aÿ to Romain Hénin's cellars; native yeast fermentation. Élevage in oak barrels on fine lees; secondary fermentation following the traditional method. Minimal intervention: no chaptalization, lees stirring, or chilling of the cider. Unfiltered and unfiltered with no dosage; no sulfites or additives.

Dosage: 1 g/L, Extra Brut

About the producer: Romain and Thomas launched Korrigans Cidre to extend their méthode traditionnelle approach beyond Champagne, crafting elegant cider and poiré. Made from organic fruit, these bottles are vinified with the same rigor as their Champagnes: pressed and fermented naturally, and aged in oak without any additives.

Romain Hénin was born into four generations of vignerons in Aÿ. After a stint as cellar manager for Champagne Henri Giraud, he returned to his family's land in 2013, then farming conventionally, with a clear idea of how he wanted to work. Disagreements over practice led him to leave in 2015 and, by 2016, he had leased his first hectare, immediately converting it to organic and then biodynamic farming.

Success from these early bottlings allowed Romain to acquire the family estate in full by November 2021, and soon after his brother Thomas, a trained chemical engineer in pharmaceuticals, joined him. Thomas's precision and commitment to cellar organization and hygiene complement Romain's intuitive approach in the vineyard, helping ensure that the zero-sulfite wines remain clean, vibrant, and free of deviation even through minimal intervention.