



AMERICAN  
CIDER  
ASSOCIATION

# Apple Mistelles:

History, Production, and  
Enjoyment

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PRESENTED BY:

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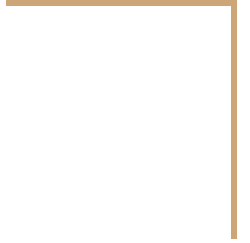


# AGENDA

- 1** History: France and all other regions
- 2** Production: Similarities and differences in production styles worldwide
- 3** Flavor: what to expect from mistelles from different regions
- 4** Enjoyment: Food Pairings, cocktails, ect



# History



## History - France

Apple mistelle exists probably since the 17th century (Distillation Development)

Many mistelles or Vins de liqueur exist in France and Europe, but only 3 with an AOP Spirit

1935 : a french Waw prohibits its commercialization

Normand producers try since 1948 to make it recognized as a sort of “Normand Pineau”

1972 : “Pommeau” is born but finally allowed to be sold only in 1981

1986 : Production Conditions are defined

1991 : AOP Pommeau de Normandie followed by 1997 : Bretagne

2000 : AOP

**POMMEAU**  
*de Normandie*

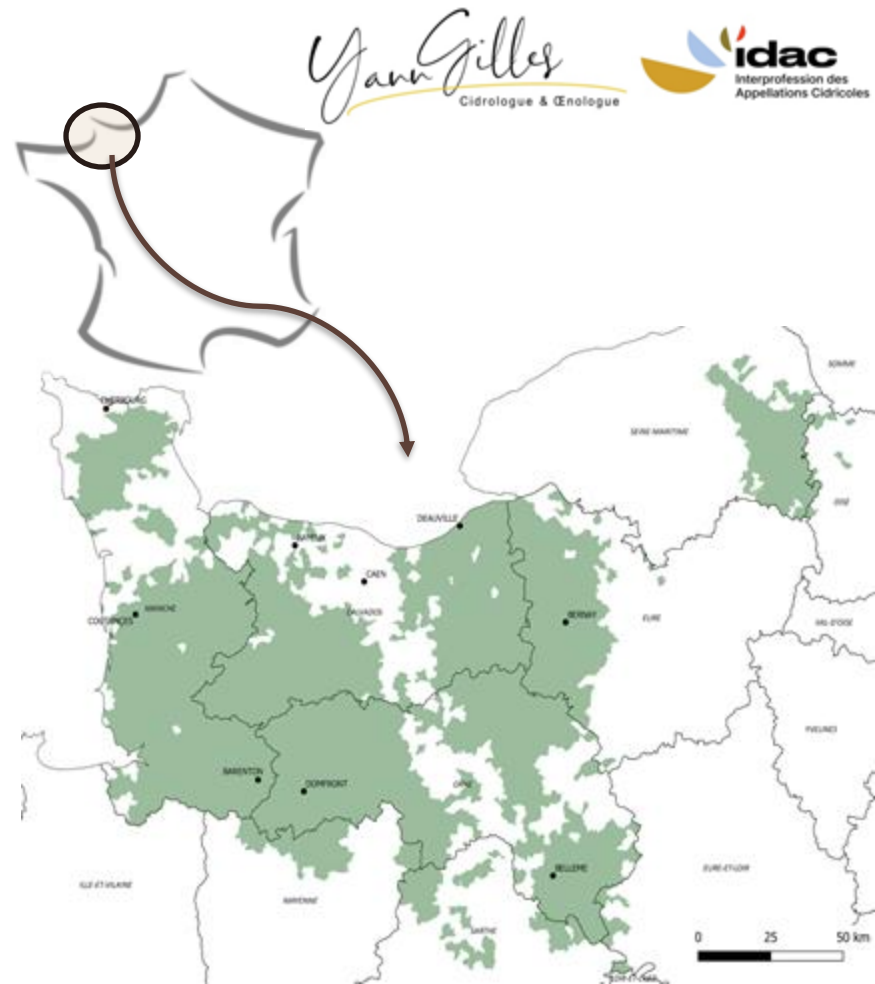
Definition



The Pommeau de Normandie is a mistelle with an alcohol content between 16% and 18% by volume, produced through mutage before alcoholic fermentation.

It is made by adding Calvados to apple cider must.

The aging period in oak barrels



# Orchards

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- 108 apple varieties, mainly bitter and bitter-sweet
- High or low density orchard
- **70% phenolic varieties minimum**



# France

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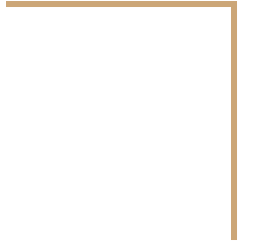
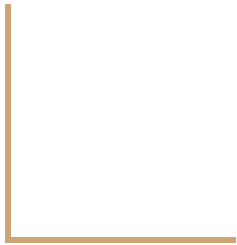
Commercial production since around 2005

Interchangeable use of 'mistelle' and 'pommeau'

No regulations or rules, just respect to the tradition



# Production



# The Mutage

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Around 75% apple must and 25%  
Calvados

Use of a 12 months oak barrel aged  
Calvados (minimum), ABV 65%vol  
minimum

Ageing 14 months in oak barrels/  
Generally old and big barrels

Final Filtration and Bottling

Final product : **ABV 16 to 18%vol ; 69 g  
sugar/L minimum**



## Alpenfire's Mistelles

- Smoke - estate bittersweets & peat
- Rosy Pommeau - single varietal, rosé
- Apple Mistelle - fruit & barrel reserve
- Royal Pomme - apple surprise



# Innovation without Regulation

Mutage is derived from French (muté = silent) for stopping fermentation by adding alcohol to the fermenting must.

Using a contrasting distillate to the must:  
apple must – pear brandy  
apple must – agave

PRICKLY APPLE CIDER®  
pricklycider.com

Arizona Pommeau



FREEZE CONCENTRATED ORGANIC APPLE JUICE. ORGANIC  
TEQUILA. LEMON AN ORANGE LIQUEUR - NO ADDED  
SULFITES OR PASTEURIZATION

-13% ABV  
HY:2022

Pommeau with a  
Southwestern Flair

\*GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS\*



# Flavor and Food Pairings



# L'examen

Clear to slight haze

Color : golden, orange,  
amber



## Aromas :

**Fruity:** apple,  
citrus, muscat,  
prunes, sour  
cherries

## Dried

**fruits:** almond,  
walnut, hazelnut

**Floral:** rose

**Spices:** honey,  
vanilla, licorice

**Roasting:** coffee,  
caramel, cocoa



Why Mistelle?

Diversity of aromas, flavors & textures



# Tasting

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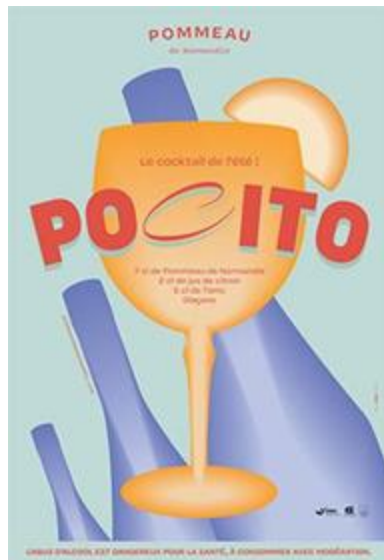
**Nature**

**On the Rocks**



# Also...

## Pairing & Cooking



## Cocktails

# American Style

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**Ways to  
Enjoy**

## Pairing & Cooking

