LA FERME D'HOTTE

Pays d'Othe, France

www.lafermedhotte.com

Situated between Chablis and Champagne in the Aube department, Pays d'Othe (Othe meaning forest) boasts a picturesque landscape of rolling hills, dense woodlands, ancient orchards, and traditional farms. La Ferme D'Hotte is a family-owned cidery, now overseen by Gérard Hotte together with his son, Théo, and his wife, Corinne.

Gérard inherited the farm from his father and chose to specialise in apple cultivation and craft cider-making. While many growers in the region turned to popular Normandy apple varieties, Gérard remained dedicated to preserving and replanting traditional apple varieties from Pays d'Othe. Today, the Hotte estate cultivates over 60 apple varieties, comprising of both centuries-old orchards inherited from Gérard's father and newly planted trees. The main varieties include: Avrolles, Locard, Cul d'Oison, Nez de Chat, Pommates de Bucey en Othe, Chataigner Bondon, Jolibois, Petitbon, Sebin, and Verollot. The estate has been Certified Organic since 2008.

Théo, after studying agriculture and gaining experience away from the family farm, returned in 2015. Today, the Hotte family cultivates 20 hectares of orchards, with yields averaging 20-25 tons of apples per hectare. All orchards surround their home in the quaint village of Eaux-Puiseaux. Their distinctive terroir lies on chalk soils from the Turonian era, covered by red clay which is rich in silex (flint).

La Ferme D'Hotte signature Cider Tradition is crafted with at least 50% Avrolles, contributing natural acidity and aging potential. 80% of the blend is filtered for clarity and purity, 20% is unfiltered to retain complexity from the yeast. The Avrolles variety, named after the former village of Avrolles (now part of Saint-Florentin), is known for its juicy texture and bright acidity—a hallmark of Pays d'Othe ciders.

Code	Label name	Vintage	Alcohol	Closure type	Case size
Cider					
DH0125	Cider Tradition Brut - Organic	NV	5.5%	Crown Cap	6x0.75lt