

BJCP Style Guidelines

27. Standard Cider and Perry

Notes

The styles represented in this category are the principal established styles. The Common Cider and Common Perry styles are analogous to the cider and perry categories of earlier style standards. There are well-known styles not represented here, for example, Asturian (Spanish), for which there are presently insufficient appreciation and a lack of commercial examples for reference.

In the case of a cider made to a style not explicitly represented here, it should be entered in the closest applicable category. The first decision is whether the cider was made with apples with significant tannin content that gives the cider noticeable astringency or bitterness. If not, it should be entered as a Common Cider. If so, the choice is between the English and French sub-categories; this decision should be based on whether the cider tends more toward sweet, rich, somewhat fruity (French) or drier and more austere (English). For perry of a non-represented style, the decision is, as above, based on tannin content. If in doubt, enter as Common Perry.

27A. Common Cider

Aroma: Sweet or low-alcohol ciders may have apple aroma. Dry ciders will be more wine-like with some esters.

Appearance: Clear to brilliant, pale to medium gold in color.

Flavor: Sweet or low-alcohol ciders may have apple flavor. Sugar and acidity should combine to give a refreshing character, neither cloying nor too austere. Medium to high acidity.

Mouthfeel: Medium body. Some tannin should be present for slight to moderate astringency, but little bitterness.

Overall Impression: Variable, but should be a medium, refreshing drink. Sweet ciders must not be cloying. Dry ciders must not be too austere. An ideal cider serves well as a "session" drink, and suitably accompanies a wide variety of food.

Comments: Entrants **MUST** specify carbonation level (still, petillant, or sparkling). Entrants **MUST** specify sweetness (dry, medium, sweet).

Varieties: Common (Winesap, Macintosh, Golden Delicious, Braeburn, Jonathan), multi-use (Northern Spy, Russets, Baldwin), crabapples, any suitable wildings.

Vital Statistics:

| OG | FG | IBUs | SRM | ABV |
|---------------|---------|------|-----|--------|
| 1.045 - 1.065 | - 1.020 | - | - | 5 - 8% |

27B. English Cider

This includes the English "West Country" plus ciders inspired by that style. These ciders are made with bittersweet and bitter-sharp apple varieties cultivated specifically for cider making.

Aroma: No overt apple character, but various esters that suggest apples. May have "smoky (bacon)" character, from a combination of apple varieties and MLF. Some "Farmyard nose" may be present but must not dominate; mousiness is a serious fault. The common slight farmyard nose of an English West Country cider is the result of lactic acid bacteria, not a *Brettanomyces* contamination.

Appearance: Slightly cloudy to brilliant. Medium to deep gold color.

Flavor: No overt apple character, but various flavors that suggest apples. May have "smoky (bacon)" character, from a combination of apple varieties and MLF.

Mouthfeel: Full. Moderate to high tannin apparent as astringency and some bitterness. Carbonation still to moderate, never high or gushing.

Overall Impression: Generally dry, full-bodied, austere.

Comments: Entrants **MUST** specify carbonation level (still or petillant). Entrants **MUST** specify sweetness (dry to medium). Entrants

MAY specify variety of apple for a single varietal cider; if specified, varietal character will be expected.

Varieties: Kingston Black, Stoke Red, Dabinett, Foxwhelp, Yarlinton Mill, various Jerseys, etc.

Vital Statistics:

| OG | FG | IBUs | SRM | ABV |
|---------------|---------------|------|-----|--------|
| 1.050 - 1.075 | 0.995 - 1.010 | - | - | 6 - 9% |

Commercial Examples: (US) White Oak Traditional and Kingston Black, Westcott Bay Vintage, Farnum Hill Farmhouse and Kingston Black; (UK) various from Hecks, Dunkerton, Burrow Hill

27C. French Cider

This includes Normandy styles plus ciders inspired by those styles, including ciders made by various techniques to achieve the French flavor profile. These ciders are made with bittersweet and bitter-sharp apple varieties cultivated specifically for cider making. Traditional French procedures use small amounts of salt and calcium compounds (calcium chloride, calcium carbonate) to aid the process of pectin coagulation. These compounds may be used, pre-fermentation, but in limited quantity. It is a fault if judges can detect a salty or chalky taste.

Aroma: Fruity character/aroma. This may come from slow or arrested fermentation (in the French technique of *dfcation*) or approximated by back sweetening with juice. Tends to a rich fullness.

Appearance: Clear to brilliant, medium to deep gold color.

Flavor: Fruity character/aroma. This may come from slow or arrested fermentation (in the French technique of *dfcation*) or approximated by back sweetening with juice. Tends to a rich fullness.

Mouthfeel: Medium to full, mouth filling. Moderate tannin apparent mainly as astringency. Carbonation moderate to champagne-like, but at higher levels it must not gush or foam.

Overall Impression: Medium to sweet, full-bodied, rich.

Comments: Entrants MUST specify carbonation level (petillant or full). Entrants MUST specify sweetness (medium, sweet). Entrants MAY specify variety of apple for a single varietal cider; if specified, varietal character will be expected.

Varieties: Nehou, Muscadet de Dieppe, Reine des Pommes, Michelin, etc.

Vital Statistics:

| OG | FG | IBUs | SRM | ABV |
|---------------|---------------|------|-----|--------|
| 1.050 - 1.065 | 1.010 - 1.020 | - | - | 3 - 6% |

Commercial Examples: (US) West County (various), Rhyne Cider; (France) Eric Bordelet (various), Etienne Dupont.

27D. Common Perry

Common perry is made from culinary/table fruit.

Aroma: There is a pear character, but not obviously fruity. It tends toward that of a young white wine.

Appearance: Slightly cloudy to clear. Generally quite pale.

Flavor: There is a pear character, but not obviously fruity. It tends toward that of a young white wine. No bitterness.

Mouthfeel: Relatively full, low to moderate tannin apparent as astringency.

Overall Impression: Mild. Medium to medium-sweet. Still to lightly sparkling. Only very slight acetification is acceptable. Mousiness, ropy/oily characters are serious faults.

Comments: Entrants MUST specify carbonation level (still, petillant, or sparkling). Entrants MUST specify sweetness (medium or sweet).

Varieties: Bartlett, Kiefer, Comice, etc.

Vital Statistics:

| OG | FG | IBUs | SRM | ABV |
|---------------|---------------|------|-----|--------|
| 1.050 - 1.060 | 1.000 - 1.020 | - | - | 5 - 7% |

Commercial Examples: (at present, no known true perries in North America)

27E. Traditional Perry

Traditional perry is made from pears grown specifically for that purpose rather than for eating or cooking. (Many "perry pears" are nearly inedible.)

Aroma: There is a pear character, but not obviously fruity. It tends toward that of a young white wine.

Appearance: Slightly cloudy to clear. Generally quite pale.

Flavor: There is a pear character, but not obviously fruity. It tends toward that of a young white wine. Some slight bitterness.

Mouthfeel: Relatively full, moderate to high tannin apparent as astringency.

Overall Impression: Tannic. Medium to medium-sweet. Still to lightly sparkling. Only very slight acetification is acceptable. Mousiness, ropy/oily characters are serious faults.

Comments: Entrants MUST specify carbonation level (still, petillant, or sparkling). Entrants MUST specify sweetness (medium or sweet). Variety of pear(s) used must be stated.

Varieties: Butt, Gin, Huffcap, Blakeney Red, etc.

Vital Statistics:

| OG | FG | IBUs | SRM | ABV |
|---------------|---------------|------|-----|--------|
| 1.050 - 1.070 | 1.000 - 1.020 | - | - | 5 - 9% |

Commercial Examples: (At present, no known commercial US perries) Bordelet "Poire Authentique" and "Poire Granit" are French perries available in the US.