

ERIC BORDELET NORMANDIE, SYDRE ARGELETTE



Artisanal Apple Cider made from up to 19 different apple varieties, from the oldest trees that particular year has to offer. Orange-amber in color with fine bubbles. Astonishing flavors suggest traces of honey, apples, minerals and citrus. Lively on the palate. Complex and age worthy with balance between matter, acidity, roundness and minerality. Its length and subtlety leave many fine champagnes wanting. Organic.

The vineyards cover 57 acres in southern Normandie and have been under organic cultivation since 1996.

Argelette is a fairly soft shale red (ferruginous) rock, formed in the primary era and 3 billion years old. Granite appeared in the tertiary era, hard from its youth. The fusion of the two elements composes the complexity of the soil and the silty-clay subsoil. Thirty varieties of apples, twenty varieties of pears and eight varieties of cormes are grown. Manual harvesting, selective according to the maturity of the fruit from September to December due to a large number of varieties. Processing respecting each fruit (for the final balance), assembled, coarsely ground, delicately pressed, racking and racking of the juice. Ancestral fermentation in tanks and bottled over several weeks or months depending on the cuvées with more or less residual natural sugars.

Eric is a former sommelier, who returned home to take over the family estate in his native Norman countryside in 1992. His approach to making cider and *perry* is influenced by his experience with wine, with strict control of yields and gentle pressing to preserve the nuances of the fruit. He focuses on purity and precision, and letting the terroir speak through the fruit. He has been lionized in publications as diverse as *The Art of Eating* and the *New York Times*.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

ERIC BORDELET NORMANDIE, SYDRE ARGELETTE

Artisanal Apple Cider from up to 19 pear varieties. Fine bubbles; astonishing flavors of honey, apples, minerals & citrus; lively, complex & age worthy; balance of matter, acidity, roundness & minerality; its length & subtlety leave many fine champagnes wanting. Organic.

Shelf Talker:

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