

ERIC BORDELET POIRÉ AUTHENTIQUE NORMANDY PEAR CIDER



Artisanal *Perry* (Pear Cider) from 50-year-old pear trees grown on granite soils. Very bright yellow color with fine bubbles. Made in a traditional off-dry sparkling style. Beautiful aromas of pear and white flowers. Elegant, fresh, fruity and lively. Creamy texture, taut acidity and beautiful balance, with a complexity that rivals great wines. It ends with an almost tannic pear skin finish. Great with food, pair with scallops, savory crepes, salads or goat cheese. 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*.

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Tasting Note:

ERIC BORDELET NORMANDIE, POIRÉ GRANIT

Artisanal *Perry* (Pear Cider) in a traditional off-dry sparkling style; aromas of pear & white flowers; elegant, fresh, fruity & lively; creamy texture, taut acidity & beautiful balance, with a complexity that rivals great wines; tannic pear skin finish. Organic.

Shelf Talker:

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