

Eric Bordelet

POIRÉ

AUTHENTIQUE



In 1992, Eric Bordelet, a sommelier who trained in some of Paris' top restaurants, returned to southern Normandy to take over his family's estate and orchards. With the encouragement of his close friend, the iconic vigneron Didier Dagenau of Pouilly-sur-Loire, he began producing artisanal ciders from apples and pears—ciders without equal that draw closer comparisons to fine, vintage wine than to beer. Over the years, he has revolutionized the cider industry by bringing it into restaurants, high-end wine shops and export markets around the world.

Poiré Authentique - Eric's pear cider (perry/poiré) which is off-dry, fruity (but not too sweet) and just plain delicious! Authentique is a blend of fruit from through the whole orchard with trees ranging from 150-300 years old.

Winemaking Style: Progressive

How it drinks: Refreshing, Fizzy, and Fresh

Grape Variety(ies): Pear

Region: Normandy

Country: France

Tasting Notes: This poiré tantalises the taste buds, offering a clear and lively juice with light and elegant pear flavors. Very expressive aromatics, gentle mousse and beautiful balance. Ultra fine bubbles reinforce freshness and elegance of this offering. Done in a traditionally off-dry, sparkling style that works brilliantly with goat cheese.

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