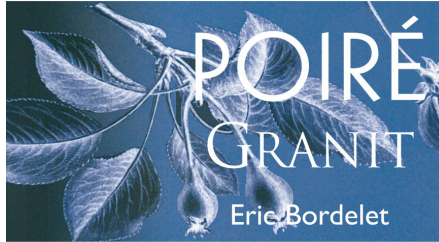


Normandy, France

Eric Bordelet

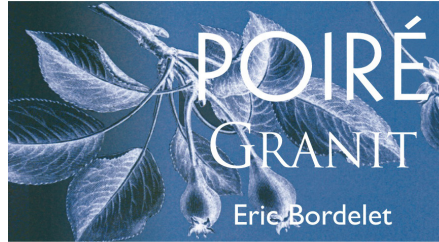


A sparkling pear cider straight from Normandy, France. Eric Bordelet uses his family pear orchards, estimated to be about 300-years-old, to produce this cuvée. Very pretty with floral pear aromas, a hint of sweetness, and fresh acidity. A crowd pleaser.

Distributed by Elite Wines®

Normandy, France

Eric Bordelet

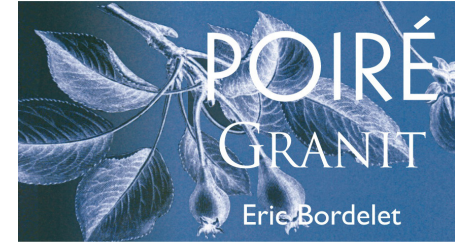


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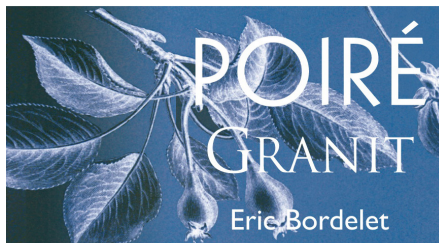


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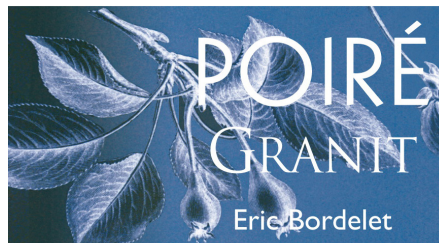


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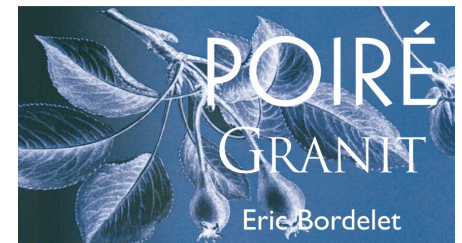


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