

Eric Bordelet

POIRÉ GRANIT



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 Granit is Eric's top Pear Cider (Perry/Poiré) - solely from 300 year old trees grown on granite soils. Some pear trees are 20 meters high which have never seen a drop of chemicals.

Winemaking Style: Progressive

How it drinks: Polished, Mineral, and Fine

Grape Variety(ies): Pear

Region: Normandy

Country: France

Tasting Notes: 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.

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