

Eric Bordelet

SIDRE

ARGELETTE



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.

19 different varieties of apples (40% bitter, 40% sweet, 20% high acid) make up the benchmark in apple cider in Normandy. "Argelette" is the old Norman word for a plot of land that was so stony that the apple trees could barely survive, producing tiny apples with wild "sauvage" aromas and flavors.

Winemaking Style: Progressive

How it drinks: Complex and polished

Grape Variety(ies): Blend of 19 varieties of apples

Region: Normandy

Country: France

Tasting Notes: The nose-exhales a mixture of fruity and mineral. Notes: stewed apple, apricot, lemon, honey and mild spices. Ample, balanced palate, boasting intense flavours, brought out by extremely small bubbles. additional cider dry, crisp, and refreshing.

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