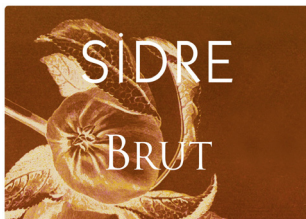


Normandy, France

**Eric Bordelet**

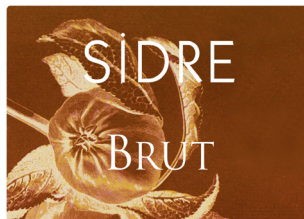


From young vine apple trees, this cider ("sidre" is a play on words) is fermented from December until April. Produced from up to 100 different varieties of apples. Traditional cider dry, crisp, and refreshing.

Distributed by Elite Wines®

Normandy, France

**Eric Bordelet**

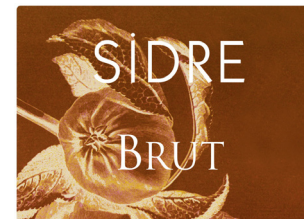


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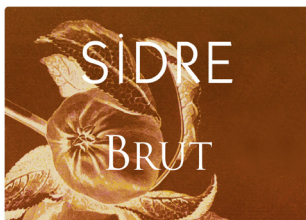


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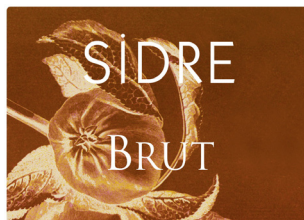


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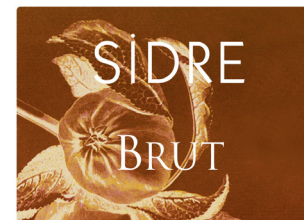


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