

Eric Bordelet

SIDRE

BRUT TENDRE



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.

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.

Winemaking Style: Progressive

How it drinks: Aromatic and persistent

Grape Variety(ies): Blend of 100 or more varieties of apple

Region: Normandy

Country: France

Tasting Notes: Traditional cider dry, crisp, and refreshing.

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