

# Eric Bordelet

## SIDRE

### NOUVELLE VAGUE



*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.*

This is the Nouvelle Vague, Eric Bordelet's easy drinking summer French Cider. July in France is a pretty special time of year. While Paris is buzzing with tourists, the countryside is shining with fields of yellow sunflowers. The mountains have 176 hard men and their bikes battling up an Alp through crowds and orange smoke.

**Winemaking Style:** Progressive

**How it drinks:** Fruity and Balanced

**Grape Variety(ies):** Apple

**Region:** Normandy

**Country:** France

**Tasting Notes:** The nose is fruity with notes of sulphur, funk and red and rose fresh apples. An off-dry, thirst-quenching, "drinking" cider with light bubbles and lovely balance. A good balance between dry and medium cider which will go with a wide range of dishes.

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