

Eric Bordelet

SIDRE 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 Dagueau 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.

Orchards are comprised of trees up to 50+ years old containing 4050 varieties of heirloom apples and pears. Semi-dry cider nice balance, fruit and matter, good compromise between the dry and sweet with a bit of residual sugar (25-30 grams of sugar per liter).

Winemaking Style: Progressive

How it drinks: Aromatic and persistent

Grape Variety(ies): Apple

Region: Normandy

Country: France

Tasting Notes: Extremely aromatic with notes of honeyed fruit and baked apple. Persistent, but small bubbles. Great as aperitif, with a cheese course or dessert.

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