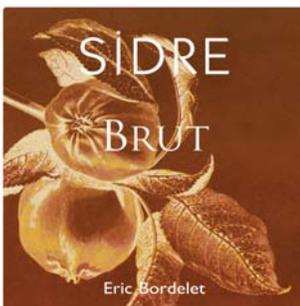# Eric Bordelet

Formerly the sommelier at one of Paris' most famous Michelin 3-star restaurants (Arpege), Eric Bordelet was encouraged by his good friend Didier Dageneau to pursue his dream of making world-class cider in his native Normandy. Moving back to his family's farm, Eric was blessed with some of the most exquisite raw material he could have ever wanted. There are some 100 varieties of apples on the farm and a small orchard of pear trees planted around 1700. (The Normans have a saying about these 300 year old trees, "100 years to grow, 100 years to produce, and 100 years to die"). Let's hope they aren't about to die yet as these trees produce a pear cider called "Granit" that has the complexity and fine bubbles of a great champagne, with high acid and stunning minerality.

The entire production is farmed without chemicals and the property was certified organic in 2005. You've never tasted cider like this.
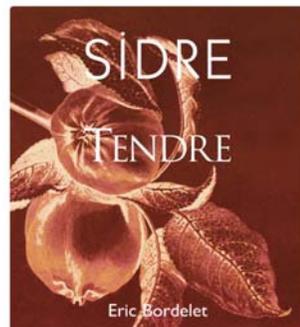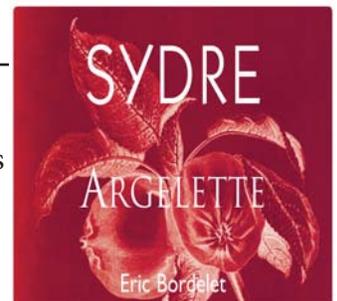
Sidre Brut

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.

Sydre "Argelette"

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
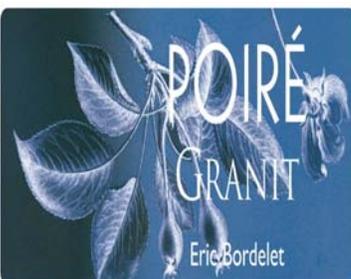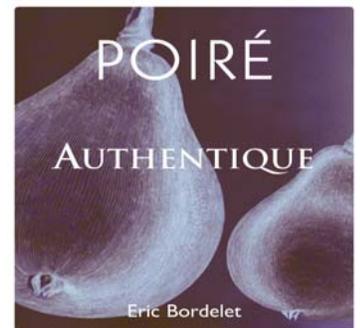
Sydre Brut "Tendre" *(demi sec)*

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).

Poiré "Authentique"

20 different varieties of pears are harvested through mid-December for this beauty. Very high acidity and cut.

Poiré "Granit"

Tiny pears from 300-year-old pear trees some 20 meters high which have never seen a drop of chemicals. Complex and structured like a fine champagne. A revelation.