



Eric Bordelet

www.ericbordelet.com

Normandy



Eric Bordelet approaches Cider-making with the same intensity as a passionate Oenologist brings to Winemaking. Bordelet worked as Sommelier in the famous 3 star Parisian restaurant, 'Arpege' where he became deeply familiar with the top Winemakers and Wineries of France. In 1992 he took over the tiny patch of family farmed orchards in Charchigné, in the heart of Normandy's premium Cider

producing area. Since then he has set about rescuing the old 'heirloom' varieties of pears and apples that produce tiny quantities and amazing flavour.

The fruit is dry-farmed, as Bordelet prefers to work with tiny very flavor-some apples and pears. *"The fruit we work with looks quite different from what you'll find in the grocery store."* says Eric. *"I know what each apple variety brings to the cider,"* he says, explaining that some Ciders can have about 20 different varieties used. *"... I use about 40% of sweet apples, 40% sour apples and 20% of acidic apples to get the right balance."*

His ciders are deliberately made in a very gently sparkling "petillant" style and do not have the same level of effervescence as many other ciders. This is a conscious decision on Bordelet's part. "I want it this way because it shows off the fruit character better."



2008 Sydre Brut Tendre

In France Bordelet offers a "Demi Sec" bottling of apple, but for our market the wine is called "Brut Tendre," having 25-30 grams of sugar per liter. This actually tastes "dry" to most people.

2007 Sydre Argelette

The Argelette, Eric notes, "is more winy. Some vintages have to stay in the cellar longer. Argelette is the type of soil and it's the same 40-40-20 blend of the other apple ciders." This tends to have more skin contact, he explains.

2009 Poiré Granit

Produced from pear trees estimated to be about 300 years old. Poiré Granit actually has 75-80 grams of sugar per liter, yet it doesn't taste particularly sweet. This is due to the tannin and acidity, which Bordelet says is twice as high as the apple! Stunning as aperitif or with cheese or desserts. With just 3% alc/vol this can be enjoyed any time. Cider simply doesn't get better than this !!

1994 Calvados (bottled 2008)

52% alc/vol 500ml

Single cask production - bottled at cask strength

