



ERIC BORDELET
JUS DE POMME A POIRE
« PERLANT »



Once one of the most influential Sommelier in Paris, Eric Bordelet rubbed shoulders with some of the greatest French wine growers. Inspired by them, and especially Didier Dagueneau, he decided in 1992 to take over his family farm in southern Normandy applying oenological practices to produce his ciders and perrys. Conscious of the "necessity to respect the soil and the fruit to make a soulful product" he converted his entire orchard to Biodynamic.

When tasting his products you understand that "Terroir" is not a notion reserved to wine "The subsoil, here, is a fusion of schist and granite, that force the fruits to struggle and as matter of fact to concentrate their aromas and deliver smoky and mineral notes". His orchard is rich of a stunning patrimony of dozens of heirloom apple and pear coming from tercentennial trees for the older ones.

This non-alcoholic, lightly sparkling Pear juice, is made from a blend of the same varieties used to produce the Poiré Granit. Eric's objective is to deliver the most loyal display of the base juice that is used for his higher end cuvées before fermentation.

VARIETAL

Made exclusively from "wild" pear, no "cooking" apple used.
Blend of 17 varieties of heirloom pear (Sweet, bitter & acidic).

CULTURE/MAKING

Certified organic by Ecocert since 2005. Practice biodynamic farming.
The fruits are manually harvested in small crates and sorted in the orchard.
After blending, fruits are crushed and pressed gently.
No addition of CO₂, the light fizzle is the result of an enzymatic action, the same one that induce the settlement of the sediment and does not result from the fermentation. Natural sugar from the fruit.
Fermentation is blocked and bacterizes are neutralized by cold temperature and a light filtration.

STYLE

Off-dry pear juice lightly sparkling. 0% of alcohol – around 1 bar of pressure
120g/l of natural sugar from the fruits – Available in 330ml

TASTING NOTES

The elegant pale-yellow hue is revealing a fine and gentle sparkle. Nose is displaying fresh pear fruit and white flowers with touch of mineral. The mouth is fresh and thirst-quenching with a fine bubbly that enhance the liveliness and the generosity of the fruit. An experience as complete as the one of a refine sparkling wine.

Other products from Eric:
Sidre Brut (Dry)
Sydre Argelette Grand Cru
Poiré Granit Grand Cru

