



ERIC BORDELET

MISTELLE DE POMME A SYDRE 2011



Once one of the most influential Sommelier in Paris, Eric Borgelet 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 product is a unique example of the mistelle category, essentially Borgelet's take on a Pommeau de Normandie, where fresh fruit must is fortified with Calvados before fermentation is completed, preserving its natural sugars and fruit character. The same traditional method is used for products such as Pineau des Charentes, made from fresh grape must blended with Cognac. Borgelet's version uses concentrated must from traditional cider-apple varieties and is aged for an extended period, creating a distinctive expression at the intersection of cider, sweet wine and fortified wine.

VARIETAL _____

Made exclusively from "wild" apple, no "cooking" apple used.
Blend of 19 varieties of heirloom apple (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.
The apples are pressed and the must is allowed to partially ferment before fermentation is stopped by the addition of apple Calvados. The resulting mistelle is then aged in old French oak barrel for 10 years without the addition of SO₂, developing depth and complexity while retaining the natural sugars and acidity of the fruit. Bottled without SO₂.

STYLE _____

Fortified · Rich & Complex · Balanced by Fresh Acidity. 17% of alcohol
90g/l of natural residual sugar from the fruits – Available in 500ml

TASTING NOTES _____

Deep and concentrated, with layers of baked apple, caramel and dried fruit.
Rich and textured on the palate, yet beautifully lifted by vibrant acidity. The 10 years in barrel bring remarkable depth and mellow complexity, with a long, harmonious finish that balances sweetness, freshness and warmth.

