ERIC BORDELET

POIRÉ AUTHENTIQUE

Once one of the most influential Sommelier in Paris, Eric Bordelet rub 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 Cidres and Poirés. Conscious of the "necessity to respect the soil and the fruit to make a soulful product" he converted his entire orchard to Biodynamy.

When tasting his product 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 musky notes". His orchard is rich of a stunning patrimony of dozens of heirloom apple and pear coming from tercentennial trees for the older ones.

The style of his Cidres and Poirés are inspired by the finest Champagne and showcase salinity and a remarkable finesse of the bubbles.

VARIETAL

Made exclusively from "wild" pear, no "cooking" pear used.
Blend of 15 varieties of heirloom pears.

CULTURE/POIRIFICATION

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. After decanting the juice follow the "Ancestral method", the fermentation happening inside the bottle with no addition of sugar and no disgorging. These are the two main differences with the Traditional method. Bottled after a month for the sweeter, after 2 month for the off-dry and 4 month for the Brut.

STYLE

This is a off-dry pear cider.
3.5% of alcohol – 42g/l of residual sugar

TASTING NOTES

The very gentle bubbles let you explore the brightest taste of a ripe pear. The subtle sweetness is perfectly balance by a lively sour backbone. The mouth is full and bready but always fresh. The intensity of this pear cider is just mind-blowing and would easily hold the comparison with some of the finest Champagne.

Other products from Eric:

Sidre Brut Tendre (Off-dry)
Sidre Brut (Dry)
Sydre Argelette Grand Cru
Poiré Granit Grand Cru

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