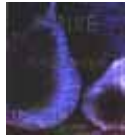


## **Eric Bordelet Poiré Authentique**

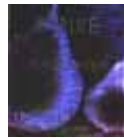
*Artisanal Perry (Pear Cider)*



There are plenty of cider-makers in Normandy, but only one who used to be the sommelier of a three star Michelin restaurant! When Eric Bordelet returned to his native Normandy he approached cider making with the same degree of care as a fine winemaker, controlling yields, and using gentle pressing to preserve the nuances of the fruit. The Authentique is a traditional style: slightly off-dry, with beautiful fruit and a lovely balancing acidity. Terrific with food, matches plates as diverse as goat cheese and dark chocolate.

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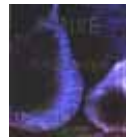
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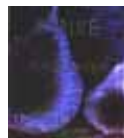
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