

Eric Bordelet Poiré Granite

Artisanal Perry (Pear Cider)



Eric Bordelet, a former sommelier, has turned his hand to producing cider and pear cider in his native Norman countryside. He approaches his cider making with the same degree of care as a fine winemaker, with strict control of yields, and gentle pressing to preserve the nuances of the fruit. This is arguably the finest of his bottles. The pear tree can grow to 70 feet, and live up to 300 years. Its fermented fruit here gives a glass to rival champagne in the delicate charm of its palate. Low in alcohol, and lightly sparkling, it is the perfect aperitif.

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