

CHÂTEAU DE HAUTEVILLE

Eric Bordelet

In 1992, Eric Bordelet, previously sommelier at ARPEGE Alain Passard's Restaurant in Paris took over the production of this family property in Normandy.

Believing that cider and poiré should be produced like wine he grows 20 varieties of apple and 14 varieties of pear. Connoisseurs admire his entirely artisan and apothecary style of working. His range includes several products, all worth the detour. He has dubbed his ciders "Sydre" "Sidre", the former spelling of those words.

Location: situated in the south of Normandy on the Armorican Massif, extending from Domfrontais to the outermost borders of the Mayenne and the Orne.

Terroir: the property is situated on schist, sedimentary rock dating back to the Precambrian era. This has produced silt and clayey-silt soil. Its 15 hectares property is divided up into 3 hectares 40-50 years old fruit orchard, a 7 hectares vineyard orchard planted in 1992 and trellised and 5 hectares pear orchard dating back to 1992.

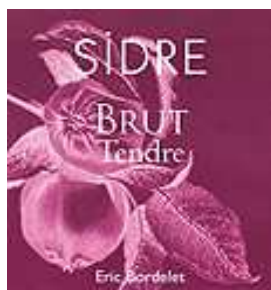
Fruit varieties and orchard management: 20 varieties of apple (sweet, bitter, sour), 14 varieties of pear. All cultivated according to bio-dynamic agricultural practices, as they are better adapted to the production of quality fruit.

Transformation: hand-picked harvest in metre cube pallets which are then placed in a dry and aired location in view of dehydrating the fruit for 3 to 5 weeks. The apples are ground, left to macerate or simply pressed. Pressing is followed by settling and racking several times in view of clarification and to slow down fermentation. Filtration and bottling, with more or less residual sugar (no chaptalisation) depending upon the product, are carried out in view of natural fermentation. Bubbles develop within two weeks of bottling. The alcoholic content varies from 3-4°.



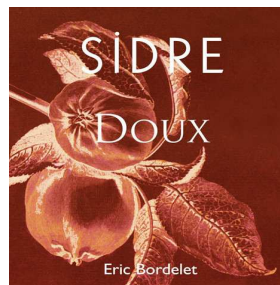
Sidre Brut

Traditional dry cider.
Dry acidulated and refreshing.
A typical thirst-quenching



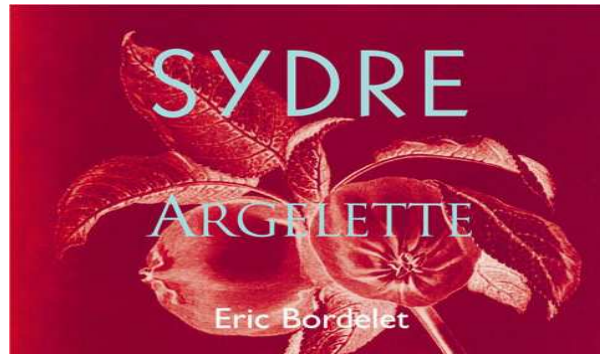
Sidre Brut Tendre

Semi-dry cider.
A good compromise between
dry and sweet cider.
Offers a good balance
of fruit and matter.



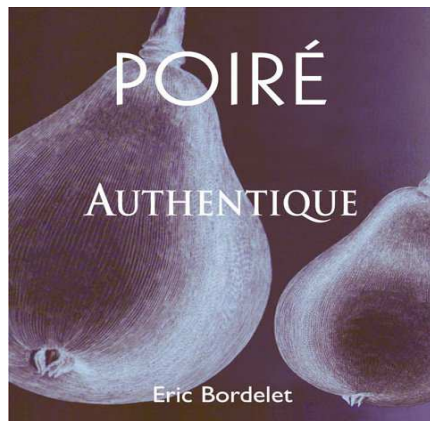
Sidre Doux

Amber colour, extremely aromatic
with fruited honey and baked
apple aromas. Persistent but
small bubbles. Suitable as an
aperitif or with dessert.



Sydre Argelette

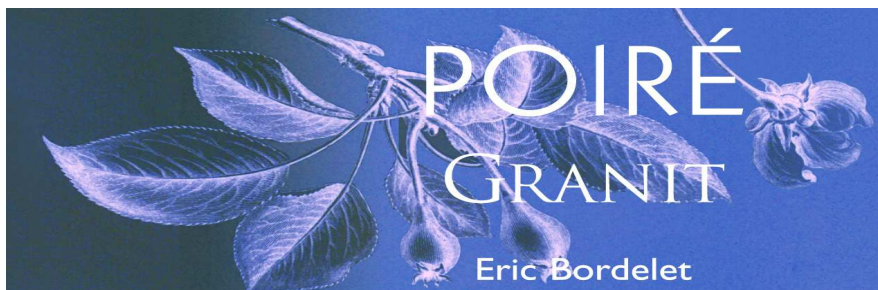
This prestigious offering combines 19 apple varieties, prepared according to an ancestral method of maceration. The nose exhales a mixture of fruity and mineral notes: stewed apple, apricot, lemon, honey and mild spices. Ample, balanced palate, boasting intense flavours, brought out by extremely small bubbles. A premium cider that can be served with a meal or offered as an aperitif and indeed Normand's cheese. Worth ageing.



Poiré l'Authentique

Poirés are paler than cider.

This poiré tantalises the taste buds, offering a clear and lively juice with light and elegant pear flavours. Ultra fine bubbles reinforce the freshness and elegance of this offering.



Poiré Granit

The nose expresses stony notes (chalk, flint), fresh herbs and mint, joined by notes of pear, quince, pine apple and caramel. The palate offers acidulated apple flavours.

A remarkable and complex poiré made from three hundred years old trees. Good ageing potential.