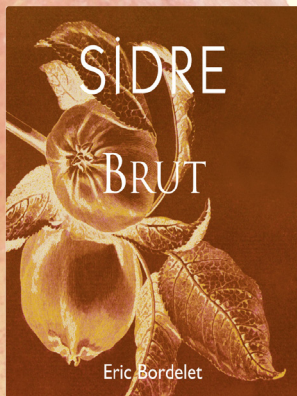


ERIC BORDELET Sidre BRUT

Normandy, France

From young vine apple trees, this cider ("sidre" is a play on words) is fermented from December until April. Produced from up to 100 different varieties of apples. Traditional cider dry, crisp, and refreshing.

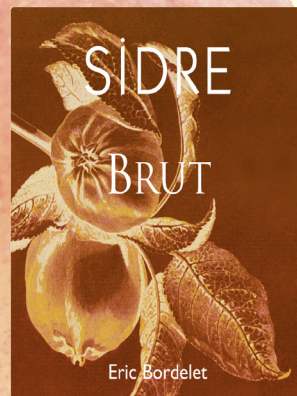


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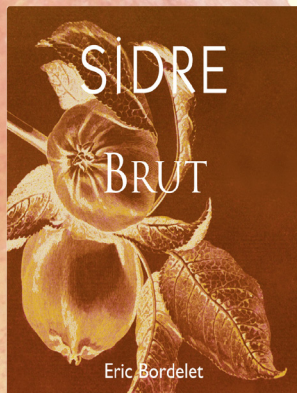


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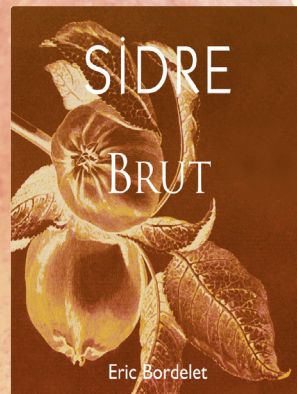


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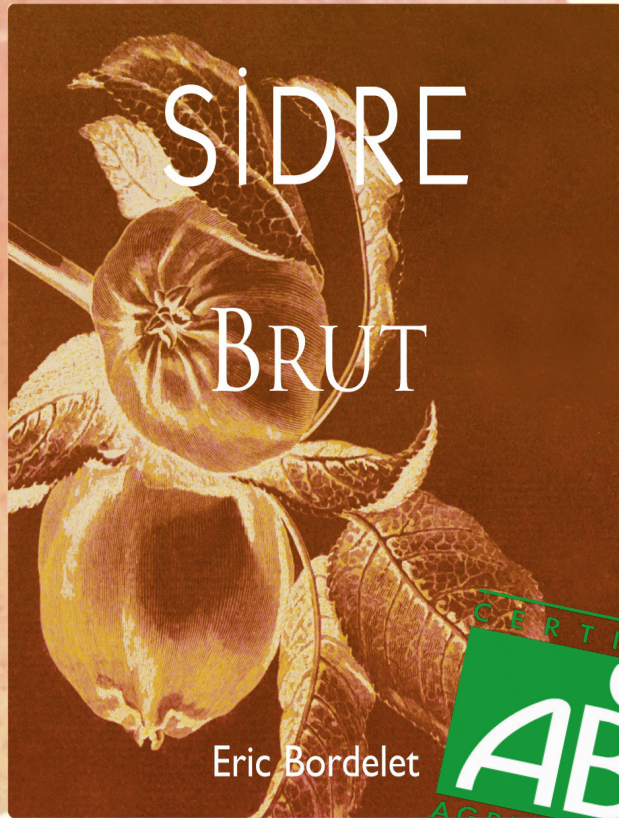


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