



THE SOVEREIGN TABLE · DINNER SERIES

A Normandy Table

the drinks, in three tiers

DRINKS GUIDE

The Sovereign Table is a multi-course dinner from Europe, built around one region per evening. We cook, and we tell the story behind every course, so that you sit down as a guest in your own home.

This dinner is Normandy, November 2026.

Normandy has almost no wine. It has about twenty hectares of vines, where Bordeaux has eighty-five thousand. What it has instead is cider, poiré, pommeau, and Calvados, all made from the same orchards.

So most of the pours tonight are Norman, and the one course that wants a wine takes a white from the Loire or Burgundy. That is part of the story, and part of why this list costs less than a typical wine pairing.

This guide is for you: the host, the person whose table it is.

The Sovereign Table does not buy, sell, transport, or pour alcohol, and takes nothing from any shop. The bottles are bought by you and your guests. This guide says which ones, and why.

www.sovereigntable.com

THE THREE TIERS

What to Buy

- **Reserve.** Pays d'Auge estate ciders, a premier cru Chablis for the scallops, a Borgelet poiré for the cheese, and a Norman pommeau with the tarte normande.
- **Curated.** One organic Norman cider producer for most of the night, and a Muscadet for the scallops. We did not find a poiré or a pommeau for this tier, so courses five and six use cider.
- **Trader Joe's.** Everything from one shop on one trip, and the cheapest honest version. The cider is from Brittany, not Normandy, and stock rotates, so ask at the shelf. There is no poiré or pommeau.
- Pick one tier for the whole table, or mix them. Any bottle can swap for the same course in another tier. The Calvados is the same in every tier.

HOW MUCH TO BUY

- A 750 ml bottle pours six small glasses, about four ounces each. For a table of six, buy one bottle per course. For seven to ten guests, buy two.
- One bottle of Calvados covers the Trou Normand (about a tablespoon per glass over the lemon sorbet) the chicken sauce and the tart, about 14 tablespoons in all. Pour more for anyone who asks.
- The pommeau is a sipping pour, about two ounces a glass, so one bottle is plenty.

FOR ANYONE NOT DRINKING

- Courses one, four and six: chilled unfiltered apple juice. Course three, the Trou Normand: a no-alcohol version is in the recipe booklet.
- Course two: sparkling water with lemon. Course five: pear juice or sparkling pear. Ask the shop about products and prices.

COURSE ONE

Moules à la Normande

dry cider, about four ounces

- **Reserve.** Etienne Dupont Cidre Bouché Brut. Organic, from the Pays d’Auge, made under cork the traditional way. About \$17 to 23.
- **Curated.** Eric Bordelet Sidre Brut Tendre. Nearly bone dry. About \$14 to 21.
- **Trader Joe’s.** Dan Armor Cuvée Spéciale Cidre Brut. Dry, 5% alcohol, with a cork. It is from Brittany, not Normandy, so say so at the table. About \$5 in an older review, so check the shelf.
- Open the bottle at the door. Every cider on this list has a cork, so the cue to sit is the pop of the cork, not a crown cap.

COURSE TWO

Coquilles Saint-Jacques aux poireaux

a crisp white from somewhere else, about four ounces

- **Reserve.** William Fèvre Chablis 1er Cru Montmains. Cool and mineral. About \$65 to 86, depending on vintage and store. This is the one splurge on the list.
- **Curated.** Domaine de la Pépière “La Pépie” Muscadet Sèvre et Maine Sur Lie. Organic, salty, stony. About \$20.
- **Trader Joe’s.** Sainte Céline Chablis. Unoaked. \$14.99 at the last report, vintage 2022. If it is not on the shelf, they have carried a Lacheteau Muscadet for about \$7.
- Normandy has almost no wine to pour here, so this is the only course that leaves the region. Say so at the table. The dish is now cream and leeks, so the white keeps its job: acid against the cream.

COURSE THREE

Le Trou Normand

Calvados, about a tablespoon over the lemon sorbet. Same bottle in every tier.

- **All tiers.** Boulard Calvados Pays d’Auge Grand Solage. Fresh and fruit-forward, the youngest in the Boulard range. About \$50 on a 2024 out-of-state price list, so Colorado prices will differ. The same Boulard family comes up in the Course Four story.
- **Alternative.** Christian Drouin Calvados Pays d’Auge VSOP. Ask the shop for the price.
- **Trader Joe’s.** We found no Trader Joe’s Calvados. It is a spirit, so buy it at a liquor store.
- Freeze the glasses an hour before, and serve it ice cold.

COURSE FOUR

Poulet vallée d'Auge

an off-dry cider, about four ounces

- **Reserve.** Etienne Dupont Cidre Bouché Brut, a second bottle. About \$17 to 23.
- **Curated.** Eric Bordelet Sidre Doux Tendre. The same orchards as the Brut, with a little sugar left in. About \$14 to 21.
- **Trader Joe's.** Dan Armor Cuvée Spéciale Cidre Brut. One reviewer found it a touch sweeter than typical, which works here. About \$5.

COURSE FIVE

Fromages de Normandie

poiré, pear cider, about four ounces

- **Reserve.** Eric Bordelet “Granit” Poiré. 5% ABV, from the estate’s oldest pear trees, and organic and biodynamic according to the importer’s notes. \$26.99 at K&L Wine Merchants, read in early October 2026. We found it at one shop, in California, so ask your local shop for it by name, and ask whether K&L ships to Colorado. Ask whether the bottle has a cork or a screw cap. At the table, name the producer and leave out the village.
- **Curated.** We did not find a poiré for this tier. Use Eric Bordelet Sidre Brut Tendre in its place, about \$14 to 21. It is a cider, not a poiré.
- **Trader Joe's.** We found no poiré. The only pear item was a pear-cinnamon cider, which is not a perry, so we left it out. Use Dan Armor, about \$5, in its place.

COURSE SIX

Tarte Normande

pommeau, a two-ounce pour

- **Reserve.** Domaine du Manoir de Montreuil Pommeau de Normandie, 750 ml. \$38.99 at Pogo’s Wine in Texas, read in early October 2026. It is one shop, out of state, with two bottles left on the page. Ask your local shop for it by name, and ask whether the bottle has a cork or a screw cap.
- **Alternative.** Christian Drouin Pommeau de Normandie. Cider blended with Calvados and aged in oak, 17% alcohol, about \$38 in an earlier guide. Ask the shop for today’s price.
- **Curated.** Eric Bordelet Sidre Doux Tendre, a second bottle, about \$14 to 21. It is a cider in place of a pommeau.
- **Trader Joe's.** We found no pommeau. Use Dan Armor, about \$5, in its place.

WHAT IT ADDS UP TO

The Bill, by Tier

For a table of six, one bottle per course, Calvados not included. Prices are the ranges above and will move with the store, the vintage, and the week.

TIER	BOTTLES	TOTAL	PER GUEST
Reserve	2 Dupont, 1 Fèvre, 1 Borgelet Granit, 1 Manoir de Montreuil	\$164.98 to \$197.98	\$27.50 to \$33.00
Curated	2 Borgelet Brut, 2 Borgelet Doux, 1 Pépière	\$76 to \$104	about \$12.70 to \$17.30
Trader Joe's	4 Dan Armor, 1 Sainte Céline	about \$35	about \$5.80
Calvados, all tiers	1 Boulard Grand Solage	about \$50	about \$8.30

Totals exclude tax and shipping. The poiré (\$26.99) and the pommeau (\$38.99) were priced in early October 2026. The other prices come from earlier readings and may have moved. Shops change stock without notice, so ask the shop.

BEFORE YOU BUY

- **Colorado shelves.** Every price came from a shop outside Colorado, or from an out-of-state price list. Ask your store for the bottle by name before you plan around it.
- **The poiré and the pommeau.** Each rests on one shop, one in California and one in Texas. Ask whether they ship to Colorado, and whether the bottle has a cork or a screw cap.
- **Trader Joe's.** Stock rotates. The Dan Armor price is several years old and the Chablis is from 2022 to 2024. Check the shelf.
- **Vintages change.** Any vintage of the same producer and wine is fine. The Chablis price in particular moves with the year.
- **Everything is a pairing, not a rule.** If the store is out of one bottle, a dry cider or a crisp white from the same style does the job.



Questions about any of this, or to book a dinner: www.sovereigntable.com