

LE PÈRE JULES

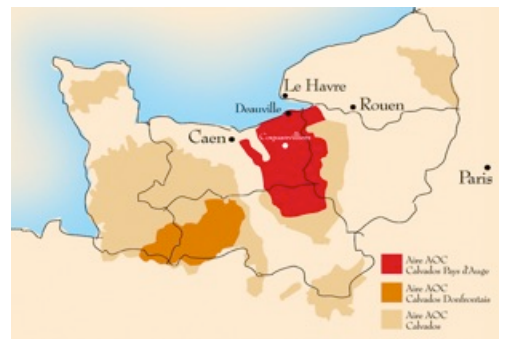
CALVADOS PAYS D'AUGE 10 YEARS OLD

Story

In 1919, having just returned from WWI, Jules Desfrièches, nicknamed « Le Père Jules », decided to turn his passion for apples and his region into a craft. An orphan, he was raised by his grand-parents who taught him how to make cider, which he would sell to his neighbourhood, and increasingly, to the local restaurants. In 1923, he distilled his first Calvados. In 1949, his son Léon joined the family business. He created Le Père Jules brand to commemorate his father's work. The estate expands and the market for cider and calvados grows. Soon they can be found in the best restaurants all over the country.

Thierry Desfrièches, Père Jules'grandson, keen to develop the brand, joins his father Léon in 1976. The first exports, within Europe and soon all over the world, begin in 1980. In 2002, having finished his oenological studies, Thierry's son Guillaume joins the estate.

Since 1919, quality, discipline, respect for tradition and love of their craft have guided these four generations of producers. All of their products are made from carefully selected apple and pear varieties.



Pays d'Auge Calvados is produced from the distillation of a cider made exclusively on the clay and limestone hillsides within the Pays d'Auge. The fruits are harvested in traditional high stalk orchards that combine tree cultivation and the growing of grass for livestock.

They are located in the Calvados county and a few towns in Orne and Eure.

Pays d'Auge Calvados is unique. It is double distilled using an alembic « à repasse ».

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Distillation

As opposed to the continuous multi-stage distillation column used to make Vodka, many Whiskeys and some Calvados, Le Père Jules Calvados Pays d'Auge is produced in two stages using a gaz-fired alembic. The cider is poured into the pre-heater ("chauffe-cidre") and is then transferred to the heating-vessel ("chaudière") where it reaches 80°C (176°F). The steam passes through the swan's neck ("col-de-cygne"), and thence back to the pre-heater ("chauffe-cidre") where it heats a new batch of cider, and then passes into the condenser: a coiled copper pipe ("serpentin") surrounded by a copper tank of cold water.

Maturation

After being distilled, Calvados Pays d'Auge Le Père Jules is matured in french oak barrels. The barrels are carefully chosen in different sizes as they will allow the Calvados' personality to slowly develop.

Blending

Blending is the last stage before bottling. This Calvados is a blend of multiple vintages, the youngest one being at least 10 years old and the oldest up to 60 years old.

Tasting notes

Ample and rounded, this Calvados is characterized by notes of apple peel and toffee. Fruity, slightly oaky, with aromas of vanilla and spices, it offers exemplary power and finesse. The finish is long, lively and persistent.

Serving suggestions

In a cocktail, as liqueur in a tulip glass after a fine meal or in the middle of the meal (« Trou Normand »), with strong cheeses like Livarot, with coffee (served inside the cup once the coffee has been drunk as in the inns of Normandy) or a cigar.



Press ratings

Great Lakes International Cider & Perry Competition 2016 - Silver Medal