

# LE PÈRE JULES

## APPLE CIDER BRUT

NORMANDY

### Story

In 1919, Jules Desfrieches, just back from the first world war, pressed and sold his first bottle of cider. In 1949, Léon Desfrieches took over for his father and renamed the Ciderie...Le Père Jules. Léon's son, Thierry, joined the family business in 1976 and Guillaume followed in 2002. Le Père Jules works only with organic apples and pears from the estate. The orchard is 250 acres, 100ha are planted with apple trees and 25ha with pear trees. They follow organic principles and let their 100 cows roam freely on the property, to provide natural fertilizer.

### Orchard Information

Apple varieties : Mettais, Rambaud, Domaine, Frequin, Bisquet, Argiles

Plot size: 100 ha (247 acres)

Average age trees: 75-100 years old

Elevation : 280m (920ft)

Soil: Clay-limestone hillsides & sandy/silt soil valleys

#### FARMING PRACTICES

- High cut trees – requiring 7-20 years for first yields
- Hand harvested – shaker method
- Regular tillage
- No herbicide & no insecticide

### Cider making

- After the harvest (approximately late October), apples are stocked in a dry and ventilated room for about 2 weeks.
- Pneumatic press for a soft and controlled extraction. It takes approx. 2.5hrs to press 4400 pounds. They extract only 65% of the total volume of apples to turn into apple juice.
- Fermentation : Starts naturally in a stainless still tank, and lasts 2 to 4 months. Two rackings are done during this process, one in the middle of fermentation and a second one at the end. When alcoholic fermentation is over, very light filtration and bottle the still cider.
- 2<sup>nd</sup> Fermentation : Bottles are layed down in the cellar for 6 weeks. This operation is called "Prise de mousse", and the still cider becomes sparkling using native yeast. When the second fermentation is over, bottles are stocked in a stand up position until their release.
- No pasteurization.

### Tasting notes

Pours a hazy amber color with a thin ring of head. Aroma of dry apples, mild barnyard, hay, glue and vinous notes. The taste is sweet apples, tannic notes, mild must and vanilla. Medium bodied, good balance, soft carbonation.



### Press ratings

Ratebeer.com – 90 pts

Great Lakes International Cider & Perry

Competition 2016 – Silver medal

**French**  
Libération