

LE PÈRE JULES

APPLE CIDER BRUT

NORMANDY

Story

In 1919, Jules Desfriches, just back from the first world war, pressed and sold his first bottle of cider. In 1949, Léon Desfriches took over his father and renamed the Cidrerie...Le Père Jules. Léon's son, Thierry, joined the family business in 1976. Guillaume, his son, in 2002. Nowadays, Guillaume runs the cidrerie and manages the cidrification process. Le Père Jules works only with apples and pears from the estate. Out of 250 acres, 100 are planted with apple trees and 25 with pear trees. They follow organic principles and let their 100 cows go freely on the property, so they provide natural fertilizer. Hand-harvested, non pasteurized with a very light filtration, their pear cider is one of the top ciders of Normandy.

Apple varieties

Mettais, Rambaud, Domaine, Frequin, Bisquet, Argiles

Cider making

After the harvest (happening around late October), apples are stocked in a dry and ventilated room for about 2 weeks. Le Père Jules uses a pneumatic press for a soft and controlled extraction. It takes approx. 2.5 hours to press 4400 pounds. They extract only 65% of the global volume of apples to turn into apple juice. The juice density is about 1055 to 1065. Alcoholic fermentation starts naturally in a stainless still tank, and lasts 2 to 4 months. Two raking are done during this process, one in the middle of fermentation and a second one at the end. When alcoholic fermentation is over, they do a very light filtration and bottle the still cider. Bottles are layed down in the cellar and

stay like this for 6 weeks. This operation is called "Prise de mousse", which means the second fermentation takes place and the still cider become sparkling. When the second fermentation is over, bottles are stocked in a stand up position until their release. There is 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.

Pairing suggestions

To be enjoyed with a roasted pork, Asian cuisine...



Press ratings

Ratebeer.com - 90 pts

Great Lakes International Cider & Perry
Competition 2016 - Silver medal

French
Libation