

LE PÈRE JULES

PEAR CIDER

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

Pear varieties : 35% Poire Verte de Manerbe, 35% Poire de Blanc, 30% Poire de Grise

Plot size : 25 ha (62 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 25-30 years for first yields
- Hand harvested – shaker method
- Regular tillage
- No herbicide & no insecticide

Cider making

- After the harvest (approximately late October), pears are stocked in a dry and ventilated room for about 2 weeks.
- Pneumatic press for a soft and controlled extraction.
- Fermentation : Starts naturally in a stainless still tank, and lasts 2 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.
- 2nd 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

Bright and shiny yellow color.

Fresh and clean pear taste, zesty and flowery

This Poiré offers a great freshness and finesse. Clean on the palate, the aromas of pear but also white flowers develop along the tasting.



Press ratings

Ratebeer.com – 90 pts

Great Lakes International Cider & Perry

Competition 2017 – Gold medal

French
Libation