

LE PÈRE JULES

POMMEAU DE NORMANDIE

Story

In 1919, Jules Desfrieches, having just come back from World War I, pressed and sold his first bottle of cider. Four years later, he made his first distillation and developed a Calvados and Pommeau range. In 1949, his son Leon Desfrieches took over and renamed the cider house 'Le Père Jules' in honor of his father. Later on, Leon's son joined the family business, followed by his own son, Guillaume.

Located in the heart of Pays d'Auge which is the best cru in Normandy, Le Père Jules spreads over 250 acres of land, of which 100 are planted with apple trees and 25 with pear trees. The family has developed an environment-friendly philosophy and follow organic growing principles. A hundred cows live freely on the property and provide natural fertilizer.

Apple varieties

Mettais, Rambaud, Domaine, Frequin

Technical information

Pommeau de Normandie is a blend of apple must and Calvados from Pays d'Auge that has been aged for a year in oak barrels. It is then aged in barrels for a minimum of 5 years, where it develops a harmonious taste.

Apple must is made with the greatest care from selected high stalk orchards. From October onwards, each variety of apples is harvested separately, then pressed, to produce the juice, otherwise known as must.

Tasting notes

Color : Bright mahogany

Nose : Powerful and refined. Nuances of plum, crystallized citrus fruits opening out to aromas of nuts (almond and hazel).

Palate : Supple and gentle attack. Good long-lasting mouthfeel. Aromas of tarte tatin with hints of grilled hazelnut.

Pairing suggestions

Perfect as an apéritif, Pommeau is best served chilled. An ideal companion to foie gras, melon and desserts. Used in cooking for deglazing, its aromas will uplift dishes such as scallops or white meats.



Press ratings

Great Lakes International Cider & Perry Competition 2016 – Gold medal « Highly Commended »