

LE PÈRE JULES

PEAR CIDER

NORMANDU

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 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.

Pear varieties

35% Poire Verte de Manerbe, 35% Poire de Blanc, 30% Poire de Grise

Cider making

The pear juice ferments for 2 months in stainless steel tanks.

Once the fermentation is over and after filtration, it is bottled and stored for the second fermentation. This Prise de Mousse is a natural process without addition of any sort.

As it is slightly filtered, Cider Père Jules should be stored stand up in your fridge or cellar.

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.

Pairing suggestions

Père Jules Pear Cider can be enjoyed by itself. It also pairs very well with seafood, fish, goat cheese and poultry.



Press ratings

Ratebeer.com – 90 pts

Great Lakes International Cider & Perry
Competition 2017 – Gold medal

French
Libation