

# LE PÈRE JULES

## CRÈME DE CALVADOS – L'ONCTUEUSE

NORMANDY

### Story

In 1919, having just returned from WWI, Jules Desfrièches, nicknamed « Le Père Jules », decided to turn his passion for apples and his region into a craft. Raised by his grand-parents, he learns with them how to make cider, which he would sell to his neighbourhood, and increasingly, to the local restaurants. In 1923, he distilled his first Calvados. In 1949, his son Léon joined the family business. He created **Le Père Jules** brand to commemorate his father's work. The estate expands and the market for cider and calvados grows. Thierry, Père Jules' grandson, joins his father in 1976. The first exports begin in 1980. In 2002, having finished his oenological studies, Thierry's son Guillaume joins the estate. Since 1919, quality, discipline, respect for tradition and love of their craft have guided these four generations of producers. All of their products are made from carefully selected apple and pear varieties.

### Blend

Pasteurized skimmed cream, Calvados 3 years-old, sugar

### Terroir

Pays d'Auge Calvados is produced from the distillation of a cider made exclusively on the clay and limestone hillsides within the Pays d'Auge. The fruits are harvested in traditionnal high stalk orchards that combine tree cultivation and the growing of grass for livestock. They are located in the Calvados county and a few towns in Orne and Eure.

### Preparation

The Crème de Calvados is obtained by mixing all 3 ingredients at low temperature. It is then bottled in opaque bottles.

It can be kept unopened for 2 years at room temperature.

Once opened, keep it in the fridge and drink it in the next 6 months.

### Tasting notes

The perfect balance between the soft texture of the cream and the authentic aromas of Normandy apples.

### Pairing suggestions

To enjoy as an *aperitif* or *digestif* on ice, with a dark chocolate cake, an apple pie, or added to your coffee for a « Normandy coffee ».

