

LE PÈRE JULES

EAU DE VIE DE CIDRE-APPLE BRANDY « CARTE BLANCHE »

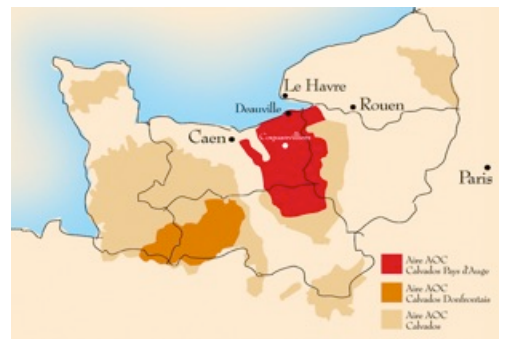
NORMANDY

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. An orphan, he was raised by his grand-parents who taught him 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. Soon they can be found in the best restaurants all over the country.

Thierry Desfrièches, Père Jules' grandson, keen to develop the brand, joins his father Léon in 1976. The first exports, within Europe and soon all over the world, 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.



Eau de Vie 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 traditional 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.

Pays d'Auge Eau de Vie & Calvados are unique. It is double distilled using an alembic « à repasse ».

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Distillation

As opposed to the continuous multi-stage distillation column used to make Vodka, many Whiskeys and some Calvados, Le Père Jules Carte Blanche is produced in two stages using a gaz-fired alembic. The cider is poured into the pre-heater ("chauffe-cidre") and is then transferred to the heating-vessel ("chaudière") where it reaches 80°C (176°F). The steam passes through the swan's neck ("col-de-cygne"), and thence back to the pre-heater ("chauffe-cidre") where it heats a new batch of cider, and then passes into the condenser: a coiled copper pipe ("serpentin") surrounded by a copper tank of cold water. The process is repeated a second time with the distillate from the first process. This process ensures high quality, elegance and complex aromatic intensity.

Maturation

After being distilled, Carte Blanche is bottled two weeks after settling. Unlike Calvados it is not matured in French oak barrels, retaining the freshness & purity of the spirit.

Tasting notes

A pure and crystalline expression of Eau de Vie. A floral nose, with freshly crushed apple, hints of peel, nectarine and with great elegance. Textured palate with beautiful perfume, juice filled apples, expressive of skin, flesh and core.

Serving Suggestions

In a cocktail, as liqueur in a tulip glass after a fine meal or in the middle of the meal «True Normand», with strong cheeses like Livarot.

Experiment with a new cocktail:

2oz Carte Blanche

1/2 oz Cassis Liquer

Couple drops fresh lemon juice

Shake well with ice and strain into glass over ice.

Garnish with a lemon twist.

