



Le Père Jules

Vigneron: Le Père Jules

Location: Pays d'Auge, Normandie

Size of Domaine: 50.5 ha

Terroir: -

Viticulture: Organic

The historic Le Père Jules estate was founded in 1919 by Jules Desfrièches upon his return from the First World War. What began with a deep love for his native Normandy has blossomed into a fourth generation family operation. Today, his descendants Thierry and Guillaume Desfrièches carry on the legacy, crafting some of the most revered artisanal cider, poiré, and Calvados in the world.

The sprawling 50.5 hectare estate is located in the heart of the Pays d'Auge, widely considered the premier region for traditional Norman cider. The orchards are planted on rolling hills of clay and limestone, a terroir that imparts a remarkable structure and depth to the fruit. The family manages the land strictly organically. In a beautiful nod to traditional polyculture, they allow herds of local cows to graze freely beneath the trees, naturally fertilizing the soil and maintaining the health of the orchard ecosystem.

In the cidery, the Desfrièches family remains entirely faithful to ancestral methods. They work with dozens of traditional apple and pear varieties, carefully blending them to achieve the perfect harmony of sweetness, acidity, and bitterness. After a gentle pressing, the juice ferments spontaneously with native yeasts. The ciders undergo a slow, natural fermentation in the bottle to achieve their fine, delicate effervescence, completely avoiding pasteurization or artificial carbonation.

The resulting ciders are a pure reflection of the Pays d'Auge. They are richly textured, deeply aromatic, and incredibly complex, offering a perfect balance of rustic earthiness and bright, fresh fruit. Le Père Jules remains an absolute benchmark for traditional, unmanipulated cider production in France.