

# CIDRERIE Daufresne

## DAUFRESNE POIRÉ (PERRY)

— Normandy, France —

### CIDRERIE DAUFRESNE

Daufresne is located in the lower part of Normandy near the sloping hillside orchards of the cidery. Its loamy soils and schist rich landscape provide enough nutrients for its orchards to flourish. The extraordinary south facing plot, allowed Philippe Daufresne to plant its high stem orchard in the late 60s. Today, the manor and orchards are currently managed by Ghislaine Davy. Madame Davy is resolutely committed to continue an approach to quality and elegance.

### ORCHARDS & PRODUCTION

Poiré (perry) — also known as “Norman champagne” is made from small, round and juicy pears. It contains more fruit-sugars than apples, including sorbitol, an unfermentable sugar that leaves the perry slightly sweet. Similar to champagne, most perries are naturally carbonated in the bottle. In May, the decades old orchards looks like a vast white forest. The pears (Plant de Blanc, Fausset, Branche, Gros Gontier) are harvested manually after fallen naturally in September & October. The fresh fruit is washed and sorted by hand, and directed towards the press which allows a continuous pressing.

*Over 40 years ago Philippe Daufresne built his domaine and planted the orchard of long-stem native trees, quite common in Normandy. Now operated by Ghislaine Davy since 2012, she is resolutely committed to continue an approach to quality and elegance.*

### TASTING NOTES

A perry pear is gritty, tannic and acidic, which makes it somewhat similar to a cider apple. But that is where the similarities end. Perry pear tannins tend to be rounder than those found in cider apples, and the pears used for perry have less malic acid than cider apples, resulting in a beverage that is less tart and more delicate. The Daufresne Poiré offers clear, sparkling and persistent effervescence and aromas. Tastes of fresh pear fruit, hints of melon and citrus, natural sediments in glass, rustic with a clean pure sweetness, balanced by refreshing acidity.

### PAIRING SUGGESTIONS & FLAVOR COMPLIMENTS

Poiré (perry) pairs best with Shellfish, Dungeness crab, oysters, poached fish, young greens, endive, artichokes, leeks, fennel, fresh herbs, citrus, rustic tats, zabaglione and berries, fruit ices. When it comes to pairing desserts, perry is a knockout with unassuming cream-based desserts such as panna cotta or creme brulee.

Normandy,  
France



Alcohol: 4.0 %  
RS: 50.0 g/L

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