



Daufresne is located in lower Normandy in a region of sloping hillside orchards with loamy soils high in sand and schist. Here the rich earth provides ample nutrients for the trees and resulting fruit to flourish. Today, Ghislaine Davy manages the manor and orchards and her commitment and passion is evident in the thrilling quality and impressive character of the estate bottlings.

A historic, deeply ingrained facet of Normandy culture, apples and pears fermented and/or distilled are enthusiastically embraced throughout the region. In fact, cider-making in Normandy goes way back, and two thousand years ago the Greek geographer and traveler Strabo mentioned cider's precursor "zythos" and the profusion of apple trees in the region. Celtic Gauls and Romans provided the know-how and Charlemagne had standing orders for brewers to continuously provide him with cider, which drove expansion of orchards in the region from the 9th century.

Normandy ciders are fermented with indigenous yeasts (occurring naturally on the skins). In a process similar to that of Champagne, the juice sees two separate fermentations: the first takes place in large wooden casks and the second in closed bottles. It is this second fermentation that traps carbon dioxide (a natural by product of fermentation) within the cider, bringing vivacious, celebratory character to these fruit wines. Normandy ciders are celebrated for their bright flavors deeply reminiscent of vibrantly-flavored fruit pulled fresh from the trees.



### **CIDRE POIRE** *Pear*

*With some of the gritty, tannic, and acidic characteristics reminiscent of the apples so popular in Normandy, the pears actually tend to rounder tannins and less malic acid, resulting in ciders that are less tart and more delicate. Daufresne Poiré offers lively, persistent effervescence. Gorgeous, slightly exotic aromas introduce a palate of fresh pear fruit, hints of melon and citrus, natural sediments in glass, rustic with a clean pure sweetness, balanced by refreshing acidity.*

### **CIDRE POMME** *Apple*

*With a beautiful robe and fine effervescence, this thirst quenching cider displays rare finesse with a fresh nose of ripe apples with notes of spices and sweetness. The palate offers an effortless yet brilliant balance of sweetness and acidity while delivering explosive fruit character.*



*Thank you for your time and for your interest in Connoisseur wines.*