



ORGANIC

Guided Tours

July 14th through August 31st

Every day at 11 am and 3 pm,
except Mondays and Thursdays

Price : 4,50€ per adult
free under 16

This tour will let you discover :

- the secrets of production of our locally produced drinks
- the pleasure of tasting these drinks



Picnic baskets

July 14th through August 31st



Picnic basket with local products,
including a bottle of chilled cider,
to be drunk in the orchard

Every day, prior booking required on
02 31 14 88 24

Price : 16,90 € per adult
11,50 € per child

Our shop

Take home a souvenir of Normandy!
Tasting all year round at the bar, on the terrace facing the
orchards or inside in the Victor room



Open all year round

	WEEK	WEEK-END	HOLIDAYS
mid-March to mid-November	10 am to 1 pm and 2 pm to 6 pm, closed at 7 pm in July and August		
mid-November to mid-March	10 am to 1 pm and 2 pm to 6 pm	consult our website for opening times	

How to find us

5 km from Honfleur and 10 km from Deauville on the coast road (D513)
GPS access : North 49.40551°- East 0.17636°



Manoir d'Apreval, 15 chemin des Mesliers, 14600 Pennedepie

Tel. +33 (0)2 31 14 88 24 - www.apreval.com

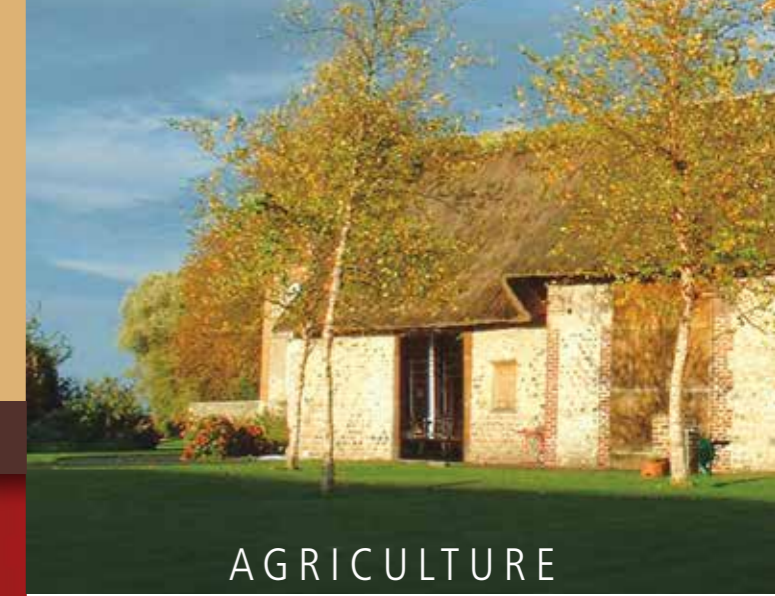
For companies : apreval@apreval.com

For individuals : commercial@apreval.com

[@ManoirApreval](https://twitter.com/ManoirApreval)

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création : avant-marques.com • photos : Eric Thierry



AGRICULTURE

Norman authenticity

The Manoir d'Apreval is family owned and run, specialised in the
production of apples and pears and cider based products.

Situated on the coast, this 20 hectares property produces 17 varieties
of Pays d'Auge fruits for over 20 years.

A combination of traditional and modern methods respecting the
environment, produces cider, Calvados, pommeau and pure fruit
juices. Its products are a delight for the eyes and the tastebuds.



Agathe Letellier,
Owner and producer
of the family owned
property





PURE FRUIT JUICE : APPLE & PEAR

These naturally balanced juices are made from a selection of fruit, both sweet and sour. A refreshing pure fruit pleasure.



APPLE & PEAR CIDER

Golden or silver, naturally sparkling, no added sugar, a light and a subtil taste. Constant research and the choice of varieties gives the original flavour to each "cuvée" of cider.



CALVADOS

The tannins from the wood casks give the Calvados Pays d'Auge its warm, golden and then amber colour and add flavour to this drink. The cellar master's work is to assemble different liquids to produce this uniquely flavoured drink which also exists in vintage version.



POMMEAU

This original drink is made from a mixture of recently produced Calvados and an apple must. It is then aged in oak casks to increase its deep flavour. Ideal as an aperitif or served with foie gras or melon.



• Jus de pomme • Jus de poire Capacity 25cl and 1L



• Côte de Grâce Brut or Moelleux
• Saint Georges AOP Pays d'Auge
• Poiré Cuvée des grands arbres
• Cidre Cascade with hop
References available in magnum, standard or long neck versions.



• Blanche +2 years old
• Réserve +4 years old
• Grande Réserve +10 years old
• XO +18 years old
• Millésime 1980
• Victor +30 years old
Capacity 35cl and 70cl



• Pommeau de Normandie Capacity 35cl and 70cl

Cider vinegar

After a double fermentation, it is aged in oak casks. It will add a sour touch to your salads and marinades.

Jams and Jellies

A morning pleasure or to add a fruit touch to savoury recipes. Unexpected.



« Nature was right, growing apples in Normandy is logical because this is where the most cider is drunk. »

Pierre Deshayé

Minibar sizes

This box of 3 x 5cl of Calvados is the ideal present to discover the delights of Calvados or for the cute collector.



Because the Normandy region is steeped in tradition, the AOP and AOC labels indicate the quality of the Manoir d'Apréval products.

