



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

CALVADOS 15 ANS

A.O.C. CALVADOS DU PAYS D'AUGE

Calvados 15 ans has aged 15 years in oak barrels.

TERROIR: CLAY AND OXFORDIAN MARL SOIL.
VARIETIES: 80% OF BITTERSWEET APPLES
20% OF ACID APPLES
HARVESTING: FROM SEPTEMBER TO NOVEMBER
ALCOHOL CONT.: 42 % VOL.

TECHNIQUES USED

The apples are mixed, crushed and pressed. The apple juice is fermented right out to give cider to be distilled. **Double distillation** is carried out one month after the fermentation has taken place. The first distillation gives the "petite eau" at 30% by volume and it is the second distillation, that of the "petite eau" which gives the Calvados.

Agging: Fifteen years minimum. In toasted 400 l (88 imperial gallon) oak barrels. Bottled when ordered.

TASTING NOTES

Eyes: Golden yellow, limpid and brilliant.

Nose: Intense and complex, aromas of butterscotch, ripe apples with a hint of vanilla. Perfect balance between deliciousness and freshness.

Mouth: Persistent and blended. Aromas of baked apples, roasted hazelnuts with praline notes. A very elegant, vanilla and spicy finish.

SUGGESTIONS

- Storage: very long, bottles upright without special precautions.
- With the dessert: can accompany desserts based on apple and chocolate (mousse or cake).
- As a digestive: perfect for enthusiasts of fine eaux-de-vie, dark chocolate and cigars.

PRESS COMMENTS

- ★ Challenge Best French Wines & Spirits for Asia
-> Silver medal in 2016

Bottle types: 150 cl - 70 cl - 35 cl - Carafe



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