



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

CALVADOS 10 ANS

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

Calvados 10 ans has aged 10 years in oak barrels, with 25% of new oak.

TERROIR: CLAY AND OXFORDIAN MARL SOIL.
VARIETIES: 85% OF BITTERSWEET APPLES
15% 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.

Ageing: Ten years minimum. In toasted 400 l (88 imperial gallon) oak barrels, 25% of which are new. Bottled when ordered.

TASTING NOTES

Eyes: Bright yellow, golden reflections. Clear and shiny.

Nose: Intense, baked apple, floral and aniseed notes.

Mouth: Fresh attack, beautiful finesse followed by a soft aromatic expression. Silky aromas of apples, slightly minty and spicy finish.

SUGGESTIONS

- Storage: very long, bottles upright without special precautions.
- As an Aperitif: on its own, or possibly over ice.
- As a Digestive: perfect for enthusiasts of fine eaux-de-vie, dark chocolate and cigars.

PRESS COMMENTS AND AWARDS

★ 2023 Spirits Selection by Concours Mondial de Bruxelles: Silver medal

Bottle types: 150 cl - 70 cl - 50 cl - 35 cl - Carafe



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