



FAMILLE  
*Dupont*

CALVADOS & CIDERS  
Pays d'Auge  
Normandy - France

## CALVADOS 1977

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

**Calvados vintage 1977** was distilled in 1977 and aged in oak vat and in a toasted oak barrel. It was treated in such a way as to maximise its concentration and complexity.

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 6 months 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.

**Aging:** Since 1977, in toasted 1200 litre (264 imp gallon) and subsequently 400 litre (88 imp gallon) oak barrels. Unfiltered and without being cold stabilized, it was treated in such a way as to maximise its concentration and complexity. Bottled to order.

### TASTING NOTES

**Eyes:** Colour intense orange mahogany. Clear and brilliant.

**Nose:** Sweet and not aggressive. Complex. The effect of wood dominate, with suggestions of spice and citrus. The aromas of calvados left on the sides of the emptied glass reveal a great deal.

**Mouth:** Fresh attack, spices (nutmeg) and vanilla. Hints of citrus and bitterness are very present.

### SUGGESTIONS

- Storage: very long, bottles upright.
- As a Digestive: Temperature 20-22°C (68 to 72°F). Intensity makes it ideal for cigar lovers. As this calvados was not cold filtered, a light deposit can appear.

### PRESS COMMENTS

★ Revue du Vin de France :  
"Both powerful and fresh, a feast of aromas..."

Bottle type: 70 cl



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