



FAMILLE  
*Dupont*

CALVADOS & CIDERS  
Pays d'Auge  
Normandy - France

## CALVADOS 1988

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

**Calvados vintage 1988** was distilled in 1988 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 1988, in oak vats and toasted 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. Bottle to order.

### TASTING NOTES

**Eyes:** Coppery colour. Transparent and brilliant.  
**Nose:** Gentle for an eau-de-vie. Intense and well balanced, without being aggressive in any way. The aromas of calvados left on the sides of the emptied glass reveal a great deal .  
**Mouth:** A silky eau-de-vie with well integrated aromas of apple, vanilla and orange. Very fine retro-olfaction.

### SUGGESTIONS

- Storage: very long, bottles upright without special precautions.
- As an Aperitif: on its own, or possibly with a drop or two of pure water or a little ice.
- With Food: goes well with meat and cheese.
- As a digestive: A very gastronomic eau-de-vie. Drink on its own at room temperature.

Bottle type: 70 cl



DOMAINE DUPONT

14430 VICTOT-PONTFOL - FRANCE

TEL.: +33 (0)231.632.424 - FAX: +33 (0)231.631.476 - EMAIL: INFO@CALVADOS-DUPONT.COM