



CALVADOS 30 ANS

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

Calvados 30 ans has been aged for at least 30 years in a wooden vat and toasted oak barrels.

TERROIR: CLAY AND OXFORDIAN MARL SOIL.
VARIETIES: 80% OF BITTERSWEET APPLES
20% OF ACID APPLES
HARVESTING: FROM SEPTEMBER TO NOVEMBER
ALCOHOL CONT.: 41 % 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 1 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.

Aging: Thirty years minimum. In toasted 1200 litre (264 imp gallon) and subsequently 400 litre (88 imp gallon) oak barrels. Bottled when ordered.

TASTING NOTES

Eyes: Mahogany color with blond glint.

Nose: Complex and intense, notes of wax, tarte Tatin, candied mandarin and a developing mocha flavour.

Mouth: Round, intense and elegant. Aromas of tarte Tatin, honeyed and spicy notes, notes of geranium. A hint of freshness and caramelized notes on the finish.

SUGGESTIONS

- Storage: very long, bottles upright without special precautions.
- As a Digestive: Drinking temperature 20-22°C (68 to 72°F). Will go well with a powerful cigar. The end of the glass shows complex, powerful aromas.

PRESS COMMENTS

★ Challenge Best French Wine & Spirit for Asia: Silver medal



Bottle types: 70 cl - 35 cl



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