



FAMILLE  
*Dupont*

CALVADOS & CIDERS  
Pays d'Auge  
Normandy - France

## CALVADOS 50 ANS

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

**Calvados 50 ans** has been aged for at least 50 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:** Fifty years minimum. In toasted 1200 litre (264 imp gallon) and subsequently 400 litre (88 imp gallon) oak barrels. Bottled when ordered.

### TASTING NOTES

**Eye:** Golden color, mahogany reflections.

**Nose:** Fine and delicate. Scents of gingerbread, caramel and candied apples supported by mocha coffee notes.

**Mouth:** Round and intense. Aromas of marzipan, notes of caramel, baked apple, brandy grapes, a long, silky and slightly mineral finish.

### SUGGESTIONS

- Storage: very long, bottles upright, protected from light, without special precautions.

- As a Digestive: Drinking temperature 20-22°C (68 to 72°F). Will go well with a mild cigar. The end of the glass shows complex, powerful aromas.

Bottle type: 70 cl



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