



CALVADOS 12 ANS

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

Calvados 12 ans has aged 12 years in oak barrels, with 25% of new oak.

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

TASTING NOTES

Eyes: Golden mahogany. Clear and brilliant, bright meniscus, fine legs.

Nose: Intense, complex, with hints of roasted coffee, of confit apples and vanilla. The aromas of apple develop gradually to become dominant.

Mouth: Sweet, slight bitterness, intense and round, well built and fruity. Good concentration.

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

★ Le Nouvel Observateur : "an excellent introduction to all the voluptuousness of the cider eau-de-vie".

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



DOMAINE DUPONT

14430 VICTOT-PONTFOL - FRANCE

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