



FAMILLE  
*Dupont*

CALVADOS & CIDERS  
Pays d'Auge  
Normandy - France

## CALVADOS HORS D'AGE

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

**Calvados Hors d'Age** has aged 6 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.

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

### TASTING NOTES

**Eyes:** Golden yellow, slightly coppery.

**Nose:** Pleasant, fine with good complexity, lightly wooded. Fruit aromas of apple and banana. Floral hints of rose and jasmine. Develops in complexity when smelt again after swirling.

**Mouth:** Sweet attack, excellently balanced. Fruity hints of ripe apples. Hints of wood.

### SUGGESTIONS

- Storage: very long, bottles upright without special precautions.
- As an Aperitif: on its own, over ice, or with a drop or two of water to let it release its aromas.
- As a Digestive: Drinking temperature 20-22°C (68 to 72°F).

### PRESS COMMENTS

- ★ Sommeliers International : "the Rolls of Calvados"
- ★ Eaux-de-vie guide - Martine Nouet : "Clear, silky and mild"
- ★ Challenge Best French Wine & Spirit for Asia: Silver medal
- ★ Festival AOC/AOP Cambremer : Bronze medal 2023.

Bottle types: 150 cl - 70 cl - 50 cl - 35 cl - Carafe 70 cl - Flasque 20 cl



DOMAINE DUPONT

14430 VICTOT-PONTFOL - FRANCE

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