



FAMILLE  
*Dupont*

CALVADOS & CIDERS  
Pays d'Auge  
Normandy - France

## CALVADOS XO

A.O.C. CALVADOS

**Calvados XO** has aged 6 years in oak barrels, with 25% of new oak (XO = eXtra Old).

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.

### TASTING NOTES

**Eyes:** Golden, golden yellow glint.

**Nose:** Slightly oaky, rich and complex, pastry, apple pie.

**Mouth:** Sweet and nicely composed attack. Very quaffable, stewed aromas of baked apple.

### SUGGESTIONS

- Storage: very long, upright without special precautions.
- As a Digestive: Drinking temperature 20-22°C (68 to 72°F) with a pudding, or a light cigar.

Bottle type: Carafe 70 CL



### DOMAINE DUPONT

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