



CALVADOS PLUS DE 15 ANS

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

Calvados Plus de 15 ans (= "more than 15 years") has aged 15 years in oak barrels.

Terroir: Clay and Oxfordian marl soil.

Varieties: 80% of bittersweet apples
20% of acid apples

Harvesting: from September to November

Alcohol content: 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 6 months 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: Fifteen years minimum. In toasted 400 l (88 imperial gallon) oak barrels. Bottled when ordered.

TASTING NOTES:

Eyes: Gold colour. Clear and brilliant, bright meniscus, fine legs .

Nose: Powerful and intense, fine, complex, without aggression. First impression is of wood and vanilla. After swirling, floral and citrus (mandarins and oranges).

Mouth: Gently spirituous, persistent and intense. Aromas of green apples, of dry fruit (hazelnuts) of wood and vanilla.

SUGGESTIONS:

- Storage: very long, bottles upright without special precautions.
- With the dessert: can accompany desserts based on apple and chocolate (mousse or cake).
- As a digestive: perfect for enthusiasts of fine eaux-de-vie, dark chocolate and cigars.



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

