



CALVADOS 1969

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

Calvados vintage 1969 was distilled in 1969 and aged in oak vat and in a toasted oak barrel. It was treated in such a way as to maximise its concentration and complexity.

Terroir:	Clay and Oxfordian marl soil.
Varieties:	80% of bittersweet apples 20% of acid apples
Harvesting:	from September to November
Alcohol content:	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 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.

Ageing: Since 1969, in oak vat and in a toasted 400 litre (88 imp gallon) oak barrel. Unfiltered and without being cold stabilized, it was treated in such a way as to maximise its concentration and complexity. Bottled to order.

TASTING NOTES:

Eyes: Very deep mahogany colour. Transparent and brilliant.

Nose: Gentle and without aggressiveness. Aromas of wood and spices dominate. Finishes with fruity notes. The aromas of calvados left on the sides of the emptied glass reveal a great deal.

Mouth: Intense, persistent, wood and spices. Silky with a hint of bitterness.

SUGGESTIONS:

- Storage: very long, bottles upright without special precautions.
- As a digestive: sipped on its own at room temperature. Its intensity makes it an ideal eau-de-vie for cigar lovers. Highly gastronomic.

PRESS COMMENTS:

★ [La Revue du Vin de France - Martine Nouet](#) :

" This truly is a great eau-de-vie... "



Bottle type: 70 cl