



## CALVADOS 1977 NON RÉDUIT

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

**Calvados 1977 non réduit** (= "vintage 1977 unreduced") is a strong calvados: it is bottled at cask strength, with neither dilution nor cold filtration. It has been treated in such a way as to maximise its concentration and complexity.

<b>Terroir:</b>	Clay and Oxfordian marl soil.
<b>Varieties:</b>	80% of bittersweet apples 20% of acid apples
<b>Harvesting:</b>	from September to November
<b>Alcohol content:</b>	45 % 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 1977, in toasted 1200 litre (264 imp gallon) and subsequently 400 litre (88 imp gallon) oak barrels. This Calvados was **neither reduced** (no water is added) **nor filtered** after cold stabilization. Bottled when ordered.

### TASTING NOTES:

**Eyes:** Colour intense orange mahogany. Clear and brilliant.

**Nose:** Sweet and not aggressive. Complex. The effect of wood dominate, with suggestions of spice and citrus. The aromas of calvados left on the sides of the emptied glass reveal a great deal.

**Mouth:** Fresh attack, spices (nutmeg) and vanilla. Hints of citrus and bitterness are very present.

### SUGGESTIONS:

- Storage: very long, bottles upright.

- As a Digestive: Temperature 20-22°C (68 to 72°F). Intensity makes it ideal for cigar lovers. The lack of dilution gives it a unique intensity both on the nose and in the mouth. As this calvados was not cold filtered, a light deposit can appear.

### PRESS COMMENTS:

★ [Revue du Vin de France](#) :

"Both powerful and fresh, a feast of aromas..."



Bottle type: 70 cl