



CALVADOS 1989

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

Calvados vintage 1989 was distilled in 1989 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:	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.

Ageing: Since 1989, in oak vats and toasted 400 litre (88 imp gallon) oak barrels. Unfiltered and without being cold stabilized, it was treated in such a way as to maximise its concentration and complexity. Bottle to order.

TASTING NOTES:

Eyes: Coppery colour. Transparent and brilliant.

Nose: Gentle for an eau-de-vie. Intense and well balanced, without being aggressive in any way. The aromas of calvados left on the sides of the emptied glass reveal a great deal .

Mouth: A silky eau-de-vie with well integrated aromas of apple, vanilla and orange. Very fine retro-olfaction.

SUGGESTIONS:

- Storage: very long, bottles upright without special precautions.
- As an Aperitif: on its own, or possibly with a drop or two of pure water or a little ice.
- With Food: goes well with meat and cheese.
- As a digestive: A very gastronomic eau-de-vie. Drink on its own at room temperature.

Bottle type: 70 cl

