



CALVADOS PLUS DE 30 ANS NON-RÉDUIT

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

Calvados Plus de 30 ans non réduit (= "more than 30 years 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.

Terroir:	Clay and Oxfordian marl soil.
Varieties:	80% of bittersweet apples 20% of acid apples
Harvesting:	from September to November
Alcohol content:	51 % 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: Thirty years minimum. 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 Mahogany. Very slightly hazy, slightly fat.

Nose: Powerful, intense, sweet. Spices and caramelised apple aromas dominate.

Mouth: Powerful, intense and elegant. Spices and caramelised apple in the mouth. Bitterness and earthy hints.

SUGGESTIONS:

- Storage: very long, bottles upright.

- As a Digestive: Drinking temperature 20-22°C (68 to 72°F). Very suitable for lovers of fine eaux-de-vie, dark chocolate and powerful cigars. 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:

★ [Le Point](#) : 17.5 /20

Outstanding calvados: "full-flavouring, great finesse..."



Bottle types: 70 cl - 35 cl

