



## CALVADOS PLUS DE 40 ANS

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

**Calvados Plus de 40 ans** (= "more than 40 years") has been aged for at least 40 years in a wooden vat and toasted oak barrels.

<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>	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.

**Aging:** Forty years minimum. In toasted 1200 litre (264 imp gallon) and subsequently 400 litre (88 imp gallon) oak barrels. Bottled when ordered.

### TASTING NOTES:

**Eyes:** Blonde mahogany colour. Clear.

**Nose:** Intense and persistent. Hints of caramelised apples, geranium and liquorice are present.

**Mouth:** Intense, elegant, and pervasive. Persistent and present at the back of the nose. Aromas of almond and spices.

### SUGGESTIONS:

- Storage: very long, bottles upright without special precautions.
- As a Digestive: Drinking temperature 20-22°C (68 to 72°F). Will go well with a powerful cigar. The end of the glass shows complex, powerful aromas.

Bottle type: 70 cl

