



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

CALVADOS 45 ANS NON-RÉDUIT

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

Calvados 45 ans non réduit (= "45 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 CONT.: 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 1 month 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 five 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. Clear.

Nose: Powerful and intense. Aromas of spices, tobacco and licorice dominate.

Mouth: Powerful and very intense. Spices and tobacco aromas dominate.

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.

Bottle type: 70 cl



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