



CALVADOS RESERVE

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

Calvados Reserve has aged 4 years in oak barrels, with 25% of new oak.

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.

Aging: Four years minimum. In toasted 400 l (88 imperial gallon) oak barrels, 25% of which are new. Bottled when ordered.

TASTING NOTES:

Eyes: Amber yellow. Clear and brilliant.

Nose: Gentle attack, followed by great aromatic intensity with green apple, geranium and minty hints. The aromas of calvados left on the sides of the emptied glass reveal a great deal.

Mouth: Consistent, slightly bitter, at first marked by green apple. Finish is vegetal, very broad. Retro-olfactive.

SUGGESTIONS:

- Storage: very long, bottles upright without special precautions.
- As an Aperitif: on its own, over ice, or with a drop or two of water to let it release its aromas.
- For cooking: to flambé, and for sorbets and granités.
- As a digestive: Drinking temperature 20-22°C (68 to 72°F).

PRESS COMMENTS:

- ★ [Paul Pacult's Spirit Journal](#) : Highest recommendation 5/5
- ★ [Le Point](#) : "Very tasty..." 15.5 / 20 (=highest mark)



Bottle types: 150 cl - 70 cl - 50 cl - 35 cl - Carafe

