



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

CALVADOS VSOP

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

Calvados VSOP (*Very Superior Old Pale*) has aged 5 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 CONT.: 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 one 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.

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

TASTING NOTES

Eyes: yellow golden reflection, bright.

Nose: intense and powerful. nose of caramelized apples and pears, finely underlined by notes of juniper berries and spices.

Mouth: Round and smooth attack. The palate develops flavors of ripe apples. It is slightly oaky balanced by notes of sweet spices. Good presence in the mouth, perfectly balanced.

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

★ Daily Telegraph: "Pure pleasure." (*Dec. 2015*)

★ Sunday Times Magazine:

"rich on the nose and pleasantly biting on the finish." (*Feb. 2019*)

Bottle types: 70 cl - 50 cl - 35 cl



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