



POMMEAU

A.O.C. POMMEAU DE NORMANDIE

Felicitous marriage between Calvados and freshly pressed tannin-rich apple juice, **Pommeau** combines power, sweetness and gentleness.

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| Varieties: | Bittersweet apples, majority of Binet Rouge |
| Harvesting: | from September to November |
| Alcohol content: | 17% vol. |

TECHNIQUES USED:

Pommeau is produced by blending Calvados d'Appellation d'Origine Contrôlée, aged at least one year, and apple must. Apple must is the juice obtained just after pressing before fermentation begins. The mixture is obtained by successive additions of eau-de-vie. The respective quantities of must and Calvados are calculated in such a way as to obtain an alcoholic strength of 18%. After aging, the final percentage is 17%.

AGING:

Le Pommeau is put into fairly new 400 litre (88 imperial gallon) oak barrels (used for 4 or 5 years and in which the tannins have not been completely exhausted), where it continues its gentle aging. It is bottled after about 30 months.

TASTING NOTES:

Eyes: Mahogany Clear and brilliant.

Nose: Powerful and refined. Nuances of plum, crystallized citrus fruits opening out to aromas of nuts (almond and hazel).

Mouth: Supple and gentle attack. Good mouth feel, lasts well. Aromas of tart tatin with hints of grilled hazelnut. Very agreeable finish of toffee and cherries.

SUGGESTIONS:

- Storage: Bottles upright or lying down, ideally at a temperature of 12°C (54°F).

- As an aperitif, serve chilled, alone. With food it goes with melons, foie gras and blue cheeses. With a dessert it makes an attractive marriage with those based on apple or chocolate.



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

