



CALVADOS 10 ANS

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

Calvados 10 ans has aged 10 years in oak barrels, with 25% of new oak.

TERROIR: CLAY AND OXFORDIAN MARL SOIL.
VARIETIES: 85% OF BITTERSWEET APPLES
15% 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.

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

TASTING NOTES

Eyes: Gold colour, limpid shiny aspect, gold disc, golden reflection.

Nose: Intense, baked apple, floral and aniseed note.

Mouth: Fresh attack, beautiful finesse followed by a sweet aromatic expression, aroma of silky apples, slightly minty and spicy finish.

SUGGESTIONS

- Storage: very long, bottles upright without special precautions.
- As an Aperitif: on its own, or possibly over ice.
- As a Digestive: perfect for enthusiasts of fine eaux-de-vie, dark chocolate and cigars.

PRESS COMMENTS AND AWARDS

★ 2023 Spirits Selection by Concours Mondial de Bruxelles: Silver medal

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



DOMAINE DUPONT

14430 VICTOT-PONTFOL - FRANCE

TEL.: +33 (0)231.632.424 - FAX: +33 (0)231.631.476 - EMAIL: INFO@CALVADOS-DUPONT.COM