



FAMILLE  
*Dupont*

CALVADOS & CIDERS  
Pays d'Auge  
Normandy - France

## CALVADOS 15 ANS

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

**Calvados 15 ans** has aged 15 years in oak barrels.

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 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. **Ageing:** Fifteen years minimum. In toasted 400 l (88 imperial gallon) oak barrels. Bottled when ordered.

### TASTING NOTES

**Eyes:** Gold colour. Clear and brilliant, bright meniscus, fine legs .  
**Nose:** Powerful and intense, fine, complex, without aggression. First impression is of wood and vanilla. After swirling, floral and citrus (mandarins and oranges).  
**Mouth:** Gently spirituous, persistent and intense. Aromas of green apples, of dry fruit (hazelnuts) of wood and vanilla.

### SUGGESTIONS

- Storage: very long, bottles upright without special precautions.
- With the dessert: can accompany desserts based on apple and chocolate (mousse or cake).
- As a digestive: perfect for enthusiasts of fine eaux-de-vie, dark chocolate and cigars.

### PRESS COMMENTS

- ★ Challenge Best French Wines & Spirits for Asia  
-> Silver medal in 2016

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



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