



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

CALVADOS 1972

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

Calvados vintage 1972 was distilled in 1972 and aged in oak vat and in a toasted oak barrel. It was treated in such a way as to maximise its concentration and complexity.

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.

Aging: Since 1972, in oak vat and in a toasted 400 litre (88 imp gallon) oak barrel. Unfiltered and without being cold stabilized, it was treated in such a way as to maximise its concentration and complexity. Bottled to order.

TASTING NOTES

Eyes: Very deep mahogany colour. Transparent and brilliant.

Nose: Gentle and without aggressiveness. Aromas of wood and spices dominate. Finishes with fruity notes. The aromas of calvados left on the sides of the emptied glass reveal a great deal.

Mouth: Very intense crystallized aromas, woody and spicy. Beautiful balance bitterness vs. freshness. The finale is supported by aromas of tobacco.

SUGGESTIONS

- Storage: very long, bottles upright without particular precaution.
- As a digestive: sipped on its own at room temperature. Its intensity makes it an ideal eau-de-vie for cigar lovers. Highly gastronomic.



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