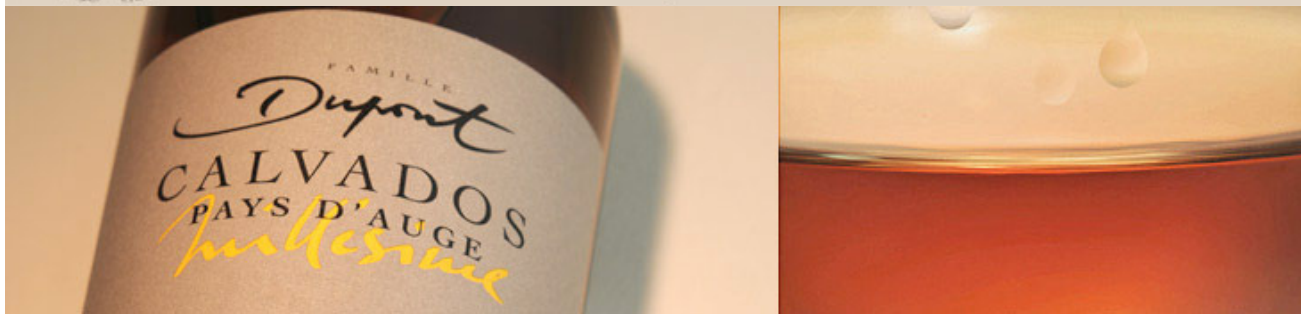




FAMILLE
Dupont

CIDRES ET CALVADOS
du Pays d'Auge
en Normandie



CALVADOS 1989

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

Calvados vintage 1989 was distilled in 1989 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 content:	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 1989, in oak vats and toasted 400 litre (88 imp gallon) oak barrels. Unfiltered and without being cold stabilized, it was treated in such a way as to maximise its concentration and complexity. Bottle to order.

TASTING NOTES:

Eyes: Coppery colour. Transparent and brilliant.

Nose: Gentle for an eau-de-vie. Intense and well balanced, without being aggressive in any way. The aromas of calvados left on the sides of the emptied glass reveal a great deal .

Mouth: A silky eau-de-vie with well integrated aromas of apple, vanilla and orange. Very fine retro-olfaction.

SUGGESTIONS:

- Storage: very long, bottles upright without special precautions.
- As an Aperitif: on its own, or possibly with a drop or two of pure water or a little ice.
- With Food: goes well with meat and cheese.
- As a digestive: A very gastronomic eau-de-vie. Drink on its own at room temperature.

Bottle type: 70 cl

