



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

CALVADOS 20 ANS

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

Calvados 20 ans has been aged for at least 20 years in a wooden vat and toasted 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. **Aging:** Twenty years minimum. In wooden vats and toasted 400 litre (88 imp gallon) oak barrels.

TASTING NOTES

Eyes: Mahogany colour. Clear and brilliant.
Nose: Very round. Earthy aromas, dried fruits with floral hints develop progressively. Great intensity.
Mouth: Spirituous, long and intense. Well balanced between the aromas of fruit and aging (grilled hazelnuts). Very silky and concentrated.

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: Drinking temperature 20-22°C (68 to 72°F). A great classic.

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



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