



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 1 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.

**Aging:** Twenty years minimum. In wooden vats and toasted 400 litre (88 imp gallon) oak barrels.

### TASTING NOTES

**Eyes:** Copper color with slightly orange glints. Clear and bright.

**Nose:** Powerful, round, with aromas of dry hay, candied fruits (apples, stone fruits), slightly smoky notes.

**Mouth:** Fruity and intense, quite textured. Aromas of candied fruits supported by a woody vanilla note, pastry notes of brandied grapes. A nice liquorice bitterness on the finish.

### SUGGESTIONS

- Storage: very long, bottles upright without special precautions.
- With the dessert: can accompany desserts based on apple and chocolate (mousse or cake).
- Service: at room temperature, accompanied by a cigar or a dessert, i.e. a coffee éclair or a mocha opera cake.

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



### DOMAINE DUPONT

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