



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

CALVADOS 45 ANS

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

Calvados 45 ans has been aged for at least 45 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.: 41 % 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: Forty five years minimum. In toasted 1200 litre (264 imp gallon) and subsequently 400 litre (88 imp gallon) oak barrels. Bottled when ordered.

TASTING NOTES

Eyes: Blonde mahogany colour. Clear.

Nose: Intense and persistent. Hints of caramelised apples, geranium and liquorice are present.

Mouth: Intense, elegant, and pervasive. Persistent and present at the back of the nose. Aromas of almond and spices.

SUGGESTIONS

- Storage: very long, bottles upright without special precautions.
- As a Digestive: Drinking temperature 20-22°C (68 to 72°F). Will go well with a powerful cigar. The end of the glass shows complex, powerful aromas.

Bottle type: 70 cl



DOMAINE DUPONT

14430 VICTOT-PONTFOL - FRANCE

TEL.: +33 (0)231.632.424 - FAX: +33 (0)231.631.476 - EMAIL: INFO@CALVADOS-DUPONT.COM