

# CALVADOS - CASK FINISH COLLECTION - N°1 . MARC DE BOURGOGNE JACOULOT -

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

The "Cask Finish" collection is born from the desire to enrich the classic aromatic palette of our apple brandies by refining in casks that have previously contained wines and spirits.

This new edition in Marc de Bourgogne casks offers a surprising alliance s'associeront bien avec les fromages crémeux, les pâtisseries aux fruits et le chocolat noir.

Aimed at lovers of spirits, this collection in very limited quantities has been designed to surprise your taste buds and especially to make you happy!

#### ELABORATION

The apples are mixed, crushed and pressed. The apple juice ferments completely to give the cider to distill. The double distillation takes place one month after the cider fermentation process. The first distillation of the cider gives the small water at 30% vol. and it is the second distillation, that of the little water, which gives Calvados.

**Aging:** 4 years minimum in 400-Liter oak barrels including 25% new barrels (slow, deep heating). Minimum finish 6 months in 228L barrels having contained Marc de Bourgogne.

### TASTING NOTES

**Eye:** Pale yellow, with brilliant reflections, sparkling and limpid. **Nose:** Harmony of roasted apples, almonds and fresh grape marc, underlined by notes of angelica.

**Mouth:** Round and silky, followed by a long, powerful palate. Aromas of roasted apples, floral notes and juniper berries. Persistent, slightly aniseed finish.

#### SUGGESTIONS

- The atypical notes of this calvados pair well with creamy cheeses, fruit pastries and dark chocolate.

- As an Aperitif: on its own, over ice, or with a drop or two of water to let it release its aromas.

- As a digestive: Drinking temperature 20-22°C (68 to 72°F).
- Storage: very long, bottles upright without special precautions.

Bottle type: 70 cl Alcohol: 45% vol.



Dupont CALVADOS PAYS D'AUGE

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VICTOT-PONTFOL