



CALVADOS & CIDERS Pays d'Auge Normandy - France

CASK FINISH COLLECTION - N°3 . CARONI RHUM -

APPLE BRANDY

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, Apple Brandy & Caroni Rhum Cask, offers a surprising alliance between the fried and pastry notes of an apple brandy and cane sugar, aromas that have made the reputation of the Caroni Rhum distilleries located on Trinidad and Tobago islands.

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 the apple brandy.

Aging: 4 years minimum. In toasted oak barrels of 400 litres including 25% new barrels. Minimum finish 5 months in 220L barrels having contained Caroni Rhum.

TASTING NOTES

Eye: Fairly light stray yellow.

Nose: Fresh, fine, complex. Hints of sugarcane underlined by lovely roasted apples aromas.

Mouth: Frank attack, powerful mouth supported by aromas of cooked apples and fresh almond, long and persistent finish. Slightly peppery and very pastry vergeoise sugar aromas.

SUGGESTIONS

- The atypical notes of this apple brandy will associate well with pastry using coconut cake, chocolate and exotic fruits, rum baba and calvados baba.
- 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

