



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

CALVADOS - CASK FINISH COLLECTION - N°1 . ISLAY WHISKY -

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 calvados by refining in casks that have previously contained wines and spirits.

This N° 1 edition, Calvados & Islay Whisky Cask, offers a surprising alliance between the fried and pastry notes of Calvados and the peaty, salty and mineral aromas that have made the reputation of the distilleries located on the island of Islay.

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 six months 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.

Agging: 4 years minimum In toasted oak barrels of 400 litres including 25% new barrels. Minimum finish 6 months in 220l barrels having contained Islay single malt Scotch whisky.

TASTING NOTES

Eye: Pale yellow.

Nose: Pleasant, fine, complex. With notes of cooked apples, fresh almonds, pastry and buttered are combined with saline and smoked notes.

Mouth: With a soft attack dominated by peaty aromas, then come notes of apple stewed, unctuous and round. The finale ends with salty and fresh notes.

SUGGESTIONS

- The atypical notes of this calvados will associate well with olives or dishes using their oils; cold cuts, meats and smoked fish, nuts, cheeses, dried fruits, candied or fresh; caramel and chocolate desserts.

- 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



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