



CALVADOS FINE

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

Calvados Fine has aged 2 years in oak barrels, with 50% of new oak.

TERROIR: CLAY AND OXFORDIAN MARL SOIL.
VARIETIES: 80% OF BITTERSWEET APPLES
20% OF ACID APPLES
HARVESTING: FROM SEPTEMBER TO NOVEMBER
ALCOHOL CONT.: 40 % 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 one 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: Two years minimum. In toasted 400 l (88 imperial gallon) oak barrels, 50% of which are new. Bottled when ordered.

TASTING NOTES

Eyes: Golden yellow. Clear and brilliant .

Nose: fine, complex, very intense. Aromas of apple, pear, vanilla and citrus with earthy hints .

Mouth: Round and fresh. Shows fruity aromas, of vanilla and dried fruits. A well integrated whole with good intensity.

SUGGESTIONS

- Storage: very long, bottles upright without special precautions.
- As an Aperitif: on its own, over ice, or with a drop or two of water to let it release its aromas.
- For Cooking: to flambé, and for sorbets and granités.
- As a Digestive: Drinking temperature 20-22°C (68 to 72°F). Must be given time to breathe. Very gastronomic. Accompanies dark chocolate and fine cigars.

PRESS COMMENTS AND AWARDS

- ★ 2023 Spirits Selection by Concours Mondial de Bruxelles: Gold medal
- ★ Jason Wilson - Washington Post:
"My favorite affordable calvados..."
- ★ Paul Pacult's Spirit Journal : Highly recommended 4/5

Bottle types: 70 cl - 50 cl - 35 cl



DOMAINE DUPONT

14430 VICTOT-PONTFOL - FRANCE

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