



FAMILLE  
*Dupont*

CIDRES ET CALVADOS  
du Pays d'Auge  
en Normandie



## CALVADOS FINE RESERVE

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

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

<b>Terroir:</b>	Clay and Oxfordian marl soil.
<b>Varieties:</b>	80% of bittersweet apples 20% of acid apples
<b>Harvesting:</b>	from September to November
<b>Alcohol content:</b>	42 % 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:** 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:

[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

