



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

CALVADOS VIEILLE RESERVE

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

Calvados Vieille Reserve (= "old reserve") has aged 4 years in oak barrels, with 25% 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.: 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: Four years minimum. In toasted 400 l (88 imperial gallon) oak barrels, 25% of which are new. Bottled when ordered.

TASTING NOTES

Eyes: Gold color. Bright and clear.

Nose: Intense and soft. Notes of fresh oak, vanilla sugar and candied fruits.

Mouth: First sensation is sweet and soft with notes of fresh liquorice. Citrus notes at the end. Empty glass offers notes of vanilla, citrus, and hay.

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).

PRESS COMMENTS

★ Wine Enthusiast: 94 pts

"This complex, distinctive sipper is worth getting to know"

Bottle types: 70 cl - 50 cl - 35 cl



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