



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

CALVADOS XO

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

Calvados XO has aged 6 years in oak barrels, with 25% of new oak (XO = eXtra Old).

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 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: Six years minimum.

TASTING NOTES

Eyes: Bright, golden, golden yellow glint.

Nose: Slightly oaky, with a lot of finesse, pastry, apple pie.

Mouth: Straight attack, very round in the middle of the mouth, underpinned by a nice acidity, slightly peppery on the finale. Very quaffable, stewed aromas of baked apple.

SUGGESTIONS

- Storage: very long, upright without special precautions.
- As a Digestive: Drinking temperature 20-22°C (68 to 72°F) with a pudding, or a light cigar.

Bottle type: Carafe 70 CL



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