



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

CALVADOS - CASK FINISH COLLECTION N°1 - FÛT L5 - 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 - fût L5 (= cask #L5) 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 one month 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.

Aging: 4 years minimum In toasted oak barrels of 400 litres including 25% new barrels. Minimum finish 6 months in 250l barrels having contained Islay single malt Scotch whisky.

TASTING NOTES

Eye: pale yellow, brilliant reflections, limpid.

Nose: fresh, mineral and peaty. After aeration, aromas of roasted apples and notes of red fruits on the finish.

Mouth: clean attack, fine and intense texture, long and deep finish. Peaty aromas and stewed apples highlighted by liquorice notes.

SUGGESTIONS

- The atypical notes of this calvados pair well with smoked fish, nuts, ashy cheeses, dried, candied or fresh fruit; desserts with caramel and fleur de sel and high-cocoa chocolate.
- As an Aperitif: plain, on the rocks or with a drop of water to bring out the aromas.
- As a digestive: Drinking temperature 20-22°C (68 to 72°F).
- Storage: very long, bottles upright, no special precautions required.

PRESS COMMENTS:

★ La Revue du Vin de France : "With a perfectly balanced intensity(...), we find cooked apple, cardamom, honeysuckle and white flowers, notes of cherry, honey, citrus, anise and aromatic herbs. And also chocolate, dried fruits, smoked fish, caramel and spices before an epic mineral and liquorice finish."

Bottle type: 70 cl
Alcohol: 54% vol.



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