



## — Calvados AOC Pays d'Auge FINE —

**CERTIFICATION** Calvados AOC Pays d'Auge contrôlée

**AGEING** between 2 and 3 years in oak barrels

**ALCOHOL** 40 % vol.

### **DISTILLATION**

The Calvados AOC Pays d'Auge is obtained through a process of double distillation of cider in a traditional copper still called "**alambic à repasse**" (which translates as a "double distillation still").

First, the juice obtained by pressing the apples is completely fermented (**12 months**) in **one hundred year old oak barrels**.

Then, the cider we get after this fermentation process is distilled a first time to get the "petites eaux" (little waters) which are between 30 and 35% proof.

The second heater is to distill the "petites eaux". Only the heart of the distillation is retained. Calvados obtained is 70% proof.

Our still is heated by an **innovative and unique process in Normandy**: woodchips, produced on the Estate.

Finally, the Calvados Fine ages in separate oak barrels for a minimum of 2 years.

### **TASTING**

First scent : newly picked apples cooked in butter – followed by refreshing hints of mint. After several minutes, frank apple aroma.

Little complexity but a strong "eau de vie".

### **SERVING SUGGESTIONS**

Fruity alcohol particularly recommended to strong « eaux de vie » lovers.

Used as a basis for cocktails.

Used for culinary preparations requiring an aromatic power and a high content in alcohol (flambéing, sauces...)

### **PRESERVATION**

With optimal preservation conditions (constant cellar temperature), Calvados can be kept about 10 years.

### **AWARDS – NOTE - REFERENCE**

Silver Medal : Regional Competition Cambremer 2012

