



— Calvados AOC Pays d'Auge HORS D'AGE —

CERTIFICATION Calvados AOC Pays d'Auge contrôlée

AGEING minimum of 12 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 Hors d'Age ages in separate oak barrels for a minimum of 12 years.

TASTING

This is a powerful calvados, really appreciated thanks to the good compromise between woody and fruity flavour.

Tasting : long, woody and excellent digestive qualities.

SERVING SUGGESTIONS

After-dinner drink, to be consumed at room temperature.

PRESERVATION

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

REFERENCE

Product selected by « **Les Caves Taillevent** », famous cellar in Paris.

Bronze Medal : General Agricultural Competition Paris 2017

Gold Medal : General Agricultural Competition Paris 2018

