



— Pommeau de Normandie —

CERTIFICATION Pommeau de Normandie contrôlée

AGEING minimum 36 months in oak barrels

ALCOHOL 17 % vol.

ELABORATION

Our Pommeau de Normandie is made by the mutage of:

- 2/3 of apple must made from varieties as Fréquin Rouge, Binet Rouge, Bisquet et Douce Moën.
- And 1/3 of one-year-old-Calvados Pays d'Auge, that titrates between 68% and 70% alcohol.

Our Pommeau ages 36 to 48 months in oak barrels (14 months minimum authorized by the legislation)

*Mutage : alcoholic fermentation stopping of a must adding alcohol
(objective : to keep non- transformed sugars)*

TASTING

Bright and clear, a beautiful amber color, very rich and apply aromas which reveal subtle aromas of cooked fruit, dried fruit, prunes, cherry and also almond cocoa and honey.

SERVING SUGGESTIONS

Pommeau de Normandie can be served :

- **As an aperitif**, the ideal temperature to appreciate it is between 8 and 10°C
- **During the meal**, as an accompaniment of foie gras, melon, apple or chocolat dessert.
- **For cooking**, it can be used from starter to dessert, to make sauces or with poultry, fish and scallop.

PRESERVATION

Pommeau de Normandie can be preserved 1 to 2 years in the bottle and 6 months after the opening.

AWARDS – REFERENCES

- **Silver Medal** - Regional Competition Cambremer 2017
- **Gold Medal** - General Agricultural Competition Paris 2015
- **Bronze Medal** - General Agricultural Competition Paris 2013
- **Silver Medal** - Regional Competition Cambremer 2012

