



— Calvados AOC Pays d'Auge VIEUX —

CERTIFICATION Calvados AOC Pays d'Auge contrôlée

AGEING 4 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 Vieux ages in separate oak barrels for a minimum of 4 years.

TASTING

Product combining wood and apple flavours.

Caramelized apple, lighty woody when smelling.

Tasting: firstly very fresh and apply, and finally spicy.

SERVING SUGGESTIONS

This precious balance between wood and apple is really appreciates as a « Trou Normand » (in the middle of the meal) alone or with an apple sorbet.

PRESERVATION

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

REFERENCE

Vermeil Medal : Regional Competition Vimoutiers 2010

