



Montaigne Imports LLC

| Spirits

CALVADOS FINE RESERVE

A.O.C. CALVADOS DU PAYS D'AUGE

CALVADOS FINE RESERVE

TERROIR:	CLAY and OXFORDIAN MARL SOIL
VARIETIES:	80% of BITTERSWEET APPLES 20% of ACID APPLES
HARVESTING:	From SEPTEMBER to NOVEMBER
ALCOHOL CONT:	40% VOL.



TECHNIQUES USED

The apples are mixed, crushed and pressed. The apple juice is fermented right out to give cider to be distilled. **Double distillation** is carried out 6 months after the fermentation has taken place. The first distillation gives the "petite eau" at 30% by volume and it is the second distillation, that of the "petite eau" which gives the Calvados. **Aging:** Two years minimum. In toasted 400 l (88 imperial gallon) oak barrels, 50% of which are new. Bottled when ordered.

TASTING NOTES

Eyes: Golden yellow. Clear and brilliant.

Nose: Fine, complex, very intense. Aromas of apple, pear, vanilla and citrus with earthy hints.

Mouth: Round and fresh. Shows fruity aromas, of vanilla and dried fruits. A well integrated whole with good intensity.

SUGGESTIONS

- Storage: very long, bottles upright without special precautions.
- As an Aperitif: on its own, over ice, or with a drop or two of water to let it release its aromas.
- For Cooking: to flambé, and for sorbets and granités.
- As a Digestive: Drinking temperature 20-22°C (68 to 72°F). Must be given time to breathe. Very gastronomic. Accompanies dark chocolate and fine cigars.

PRESS COMMENTS

- ★ Tason Wilson - Washington Post: "My favorite affordable calvados..."
- ★ Paul Pacult's Spirit Journal: Highly recommended 4/5



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