



Montaigne Imports LLC

| Spirits

CALVADOS HORS D'AGE

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

CALVADOS HORS D'AGE

TERROIR:	CLAY and OXFORDIAN MARL SOIL
VARIETIES:	80% of BITTERSWEET APPLES 20% of ACID APPLES
HARVESTING:	From SEPTEMBER to NOVEMBER
ALCOHOL CONT:	42% 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:** 6 years minimum in toasted 400 L (88 imperial gallon) oak barrels, 25% of which are new. Bottled when ordered.

TASTING NOTES

Eyes: Golden yellow, slightly coppery.

Nose: Pleasant, fine with good complexity, lightly wooded. Fruit aromas of apple and banana. Floral hints of rose and jasmine. Develops in complexity when smelt again after swirling.

Mouth: Sweet attack, excellently balanced. Fruity hints of ripe apples. Hints of wood.

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.
- As a Digestive: Drinking temperature 20-22°C (68 to 72°F).

PRESS COMMENTS

- ★ Sommeliers International: *"The Rolls of Calvados"*
- ★ Eaux-de-vie guide - Martine Nouet: *"Clear, silky and mild"*
- ★ Challenge Best French Wine & Spirit for Asia: Silver Medal



Montaigne Imports LLC

www.montaigneimports.com

Contact: info@montaigneimports.com