



## — Calvados AOC HORS D'AGE —

<b>CERTIFICATION</b>	Calvados AOC contrôlée
<b>AGEING</b>	minimum of 12 years in oak barrels
<b>ALCOHOL</b>	40 % vol.

### **DISTILLATION**

Our Calvados AOC is obtained by a simple distillation of cider in an “**alambic à colonne**” (simple distillation still).

First, the juice obtained by pressing the apples is completely fermented (**12 months**) in **one hundred year old oak barrels**.

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 ambient 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.

