



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

CALVADOS - CASK FINISH COLLECTION - 3 FONTEINEN -

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

The "Cask Finish" collection is born from the desire to enrich the classic aromatic palette of our calvados by refining in casks that have previously contained beers and spirits.

Aimed at lovers of spirits, this collection in very limited quantities has been designed to surprise your taste buds and especially to make you happy!

ELABORATION

The apples are mixed, crushed and pressed. The apple juice ferments completely to give the cider to distill. The double distillation takes place three weeks after the cider fermentation process. The first distillation of the cider gives the small water at 30% vol. and it is the second distillation, that of the little water, which gives Calvados.

Aging: 4 years minimum in toasted oak 400-Liter barrels including 25% new barrels. Minimum finish 6 months in 500-Liter casks having contained 3 FONTEINEN beer.

TASTING NOTES

Eye: gold yellow, clear and bright.

Nose: intense and fresh. A lovely cherry kirch scent evolving into pastry notes of cooked apples and almond paste.

Mouth: frank and powerful attack. Beautiful structure on the palate, fresh notes of morello cherries and grapefruit enveloped by smooth and buttery aromas of cooked apples.

SUGGESTIONS

- The atypical notes of this calvados will associate well with hard cheeses, dried or fresh fruits; desserts with candied fruits or pastry cream.
- 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).
- Storage: very long, bottles upright without special precautions.

Bottle type: 70 cl

Alcohol: 45% vol.



DOMAINE DUPONT

14430 VICTOT-PONTFOL - FRANCE

TEL.: +33 (0)231.632.424 - FAX: +33 (0)231.631.476 - EMAIL: INFO@CALVADOS-DUPONT.COM