



FAMILLE  
*Dupont*

CALVADOS & CIDERS  
Pays d'Auge  
Normandy - France

## CALVADOS VSOP

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

**Calvados VSOP** (*Very Superior Old Pale*) has aged 5 years in oak barrels, with 25% of new oak.

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:** Five years minimum. In toasted 400 L (88 imperial gallon) oak barrels, 25% of which are new. Bottled when ordered.

### TASTING NOTES

**Eyes:** Gold color. Bright and clear.

**Nose:** Intense and soft. Notes of toasted oak and liquorice, vanilla sugar, and white fresh fruit.

**Mouth:** First sensation is sweet and soft with notes of apple juicy. Empty glass offers notes of vanilla, soft almond and hay.

### 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).

### PRESS COMMENTS

★ Daily Telegraph: "Pure pleasure." (*Dec. 2015*)

★ Sunday Times Magazine:

"rich on the nose and pleasantly biting on the finish." (*Feb. 2019*)

Bottle types: 70 cl - 50 cl - 35 cl



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