





## THE REFERENCE OF OUR ESTATE!

### The word of the Cellar Master

This Calvados presents the typical aromas of the House, with a significant intensity.

### Way of consumption

This Calvados should be tasted quietly, as an after-dinner liqueur with friends.

### AOC

Calvados

### Fruits

Apples bitter, sweet and sweet-bitter, more than 30 different varieties.

### Crushing

Octobre and Novembre, slow alcoholic fermentation at 10-12°C and maturation on fine lees.

### Distillation

April to May, with column copper still.

### Aging

In oak casks, minimum 12 years.

### Alcohol Degree

40% Vol.

### Available

35cl, 50cl, 70cl, 75cl, 150cl.

### Color

Amber-yellow color.

### Nose

Smoked and oaky aromas. Primary aromas of apples mixed with hint of dry fruits (figs, nuts), of caramel and roasting.

### Mouth

Great roundness, huge complexity and length in mouth. The oaky hints on the nose are well harmonious in the mouth. Aromas of ripe apples and nuts.

Come to meet us  
and visit our distillery!

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La Queue de Frènes,  
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FRANCE

DISTILLERIE FAMILIALE  
CALVADOS • POMMEAU DE NORMANDIE

**GARNIER**  
DE PÈRES EN FILS

Contact us!

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