





KEEP THIS BOTTLE FOR THE CONNOISSEURS!

The word of the Cellar Master

This Calvados is made from solera, blended all the Calvados since the distillery's origin.

Way of consumption

This Calvados should be reserved to connoisseurs who are looking only for the best.

AOC

Calvados

Color

Dark color with amber-yellow tints.

Fruits

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

Nose

Oaky aromas well harmonious, hints of caramel and vanilla, spicy, white pepper.

Crushing

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

Mouth

Huge sweetness, tannins are well harmonious, some honey hints and aromas of apples cooked in oven, a big flesh and a warm power.

Distillation

April to May, with column copper still.

Aging

In oak casks, minimum 20 years.

Alcohol Degree

42% Vol.

Available

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

Come to meet us
and visit our distillery!

+33 2 33 66 63 71

La Queue de Frènes,
61800 Tinchebray-Bocage
FRANCE

DISTILLERIE FAMILIALE

CALVADOS • POMMEAU DE NORMANDIE

GARNIER

DE PÈRES EN FILS

Contact us!

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