





THE FAMOUS “TROU NORMAND”

The word of the Cellar Master

This is the perfect transition between a young and fruity Calvados and an older Calvados with more developed and oaky maturing aromas.

Way of consumption

This Calvados is really appreciated as an after-dinner liqueur or to perfume sorbets. Also, it can be served at the middle of the meal like the famous “trou normand”

AOC

Calvados

Color

Amber-yellow color, clear tints.

Fruits

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

Nose

Elegant fruits, apple aromas mixed with oaky hints more aged.

Crushing

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

Mouth

Well balance between the tannins from the barrels and the vivacity of fresh fruits.

Distillation

November and december, with column copper stil.

Aging

In oak casks, minimum 6 years.

Alcohol Degree

40% Vol.

Available

35cl, 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!

Nicolas Garnier

+ 33 6 70 18 24 28

nicolasgarnier.61@gmail.com