





CONFIDENTIAL EDITION

THE FRUITY AROMAS FROM A YOUNG CALVADOS COMBINED WITH THE ROUNDNESS OF THE POMMEAU

The word of the Cellar Master

This Calvados has been aged a few months in new oak barrel then finish in Pommeau de Normandie cask.

Way of consumption

This Calvados is the most technical of our range. It is perfect to be tasted for aperitif to enjoy its huge complexity.

AOC

Calvados

Color

Remarquable golden yellow color.

Fruits

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

Nose

Vanillia and honey aromas due to the new oak aging, fresh apple, gourmet and rich.

Crushing

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

Mouth

The vanillia and honey aromas are still present in mouth, fresh apple aromas. The end of the tasting is very round, due to the sweetness coming from the Pommeau de Normandie, a little bit “rancio”.

Distillation

November and December, with column copper still.

Aging

First aged in new oak barrel (fine grain and light tasted) for 3 months, then aging in old barrel to bring oxygenation, and then finishing in Pommeau de Normandie cask, bottled the 23rd February 2023.

Alcoholic Degree

46% Vol.

Available

Limited edition of 380 bottles of 70cl.

Come to meet us
and visit our distillery!

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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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