





THE PUREST EXPRESSION OF THE FRUIT!

The word of the Cellar Master

This Calvados fresh and fruity is perfect for mixology.

Way of consumption

This Calvados is perfect to be tasted with apple sorbets, aperitif, cocktail or long drink. You can also use it in pastries for icing and singeing

AOC

Calvados

Fruits

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

Crushing

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

Distillation

November and december, with column copper stil.

Aging

In oak casks, minimum 2 years.

Alcohol Degree

40% Vol.

Available

35cl, 50cl, 70cl, 75cl, 100cl, 150cl.

Color

Golden yellow, light tints.

Nose

Fresh aromas of acidulous apples.

Mouth

High vivacity, fresh and young aromas, tonic, fresh attack.

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