





## THE BEST WAY TO FALL IN LOVE WITH NORMANDY!

### The word of the Cellar Master

The Pommeau de Normandie is a blend between fresh apple juice and young Calvados, then aged in oak barrels.

### Way of consumption

Our Pommeau de Normandie can be served with multiples ways: cold at the aperitif, with ice cubes, with cocktails, with melon, with a chocolate dessert... Also don't hesitate to cook with Pommeau de Normandie for your sauces.

### AOC

Pommeau de Normandie

### Fruits

Apples bitter, sweet and sweet-bitter, specific blend of 3 to 5 varieties specifically selected because of their sweetness and aromatic complexity.

### Crushing

November, after the alcoholic fermentation starts, fortification with a 1 year old Calvados in order to preserve the whole sweetness of the must.

### Aging

In oak barrels for 3 to 5 years in order to make this blend well balanced and melted, with the specific aromas of rancio.

### Alcoholic Degree

17 % Vol.

### Sugar

Between 90g/L to 110g/L, depending of vintage.

### Available

70cl in the specific Pommeau de Normandie bottle.

### Color

Amber-yellow color, very clear and pure.

### Nose

Very fruity, aromas of candied apples, of quince, of prune, very perfumed, some few oak hints.

### Mouth

Very fresh and sweet. An explosion of fresh aromas at the palate and good length.

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](mailto:nicolasgarnier.61@gmail.com)