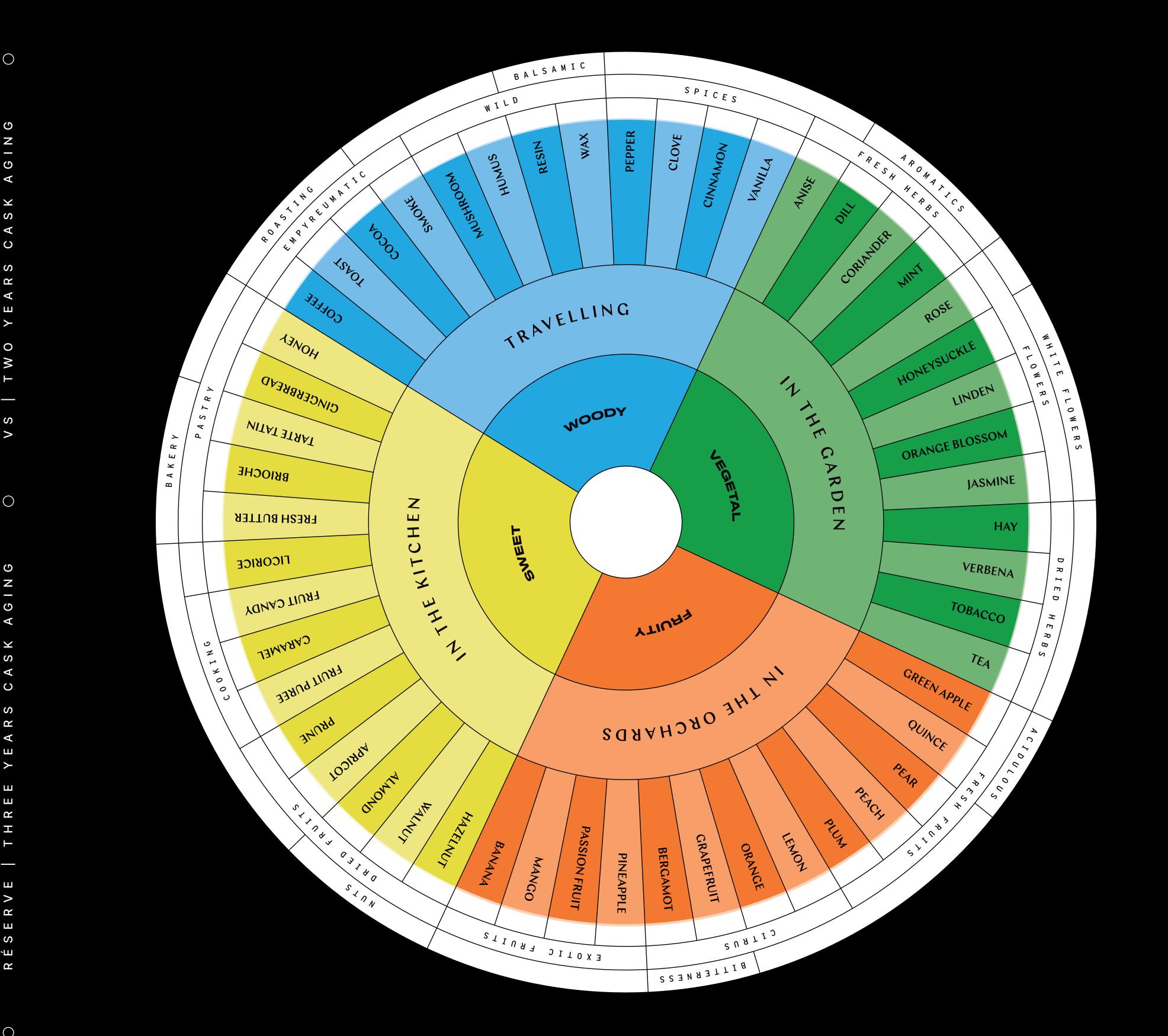


THE TASTING NOTES OF CALVADOS







K

А

G

Ζ G

 \bigcirc

I

0

R

S

D

Â

G

×

0

×

Т

R

A

S

×

 \prec

А

R

S

С

A

S K

A G

Ζ G

 \bigcirc

 \bigcirc

A

ш

Υ

G G I N A X S A C S К A ш Υ ш ш Я Т L ш $\boldsymbol{\mathsf{N}}$ Я ш S ľШ Я

0 ΤW S $^{\sim}$

THERE ARE THREE AOCS FOR CALVADOS THAT SHARE IMPORTANT SIMILARITIES BUT ALSO SOME SIGNIFICANT DIFFERENCES IN THEIR TYPICAL CHARACTER. THE CALVADOS > THE APPELLATION AREA COVERS A LARGE PART OF NORMANDY AND A FRACTION OF THE NEIGHBOURING DEPARTMENTS: MAYENNE, SARTHE ET OISE. CALVADOS IS AGED FOR AT LEAST TWO YEARS IN OAK BARRELS BEFORE BEING RELEASED FOR SALE. THE CALVADOS PAYS D'AUGE > THE CALVADOS PAYS D'AUGE APPELLATION AREA EXTENDS OVER THE EASTERN PART OF THE CALVADOS DEPARTMENT AND ALSO INCLUDES A FEW NEIGHBOURING COMMUNES IN THE ORNE AND EURE DEPARTMENTS. DOUBLE DISTILLATION IS MANDATORY AND THE MINIMUM AGEING PERIOD IS TWO YEARS IN OAK BARRELS. THE CALVADOS DOMFRONTAIS > THE DOMFRONTAIS REGION IS SITUATED IN THE SOUTHERN PART OF THE NORMANDY BOCAGE AND EXTENDS OVER COMMUNES MAINLY IN THE MANCHE, ORNE AND MAYENNE DEPARTMENTS. CALVADOS DOMFRONTAIS IS OBTAINED BY A SIMPLE CONTINUOUS DISTILLATION AND AT LEAST 30% PERRY PEARS ARE USED TO MAKE THE CIDERS FOR DISTILLATION. IT IS AGED FOR AT LEAST THREE

YEARS IN OAK BARRELS BEFORE BEING RELEASED FOR SALE.



drinkcalvados.com



O G X @drinkcalvados



DRINK RESPONSIBLY