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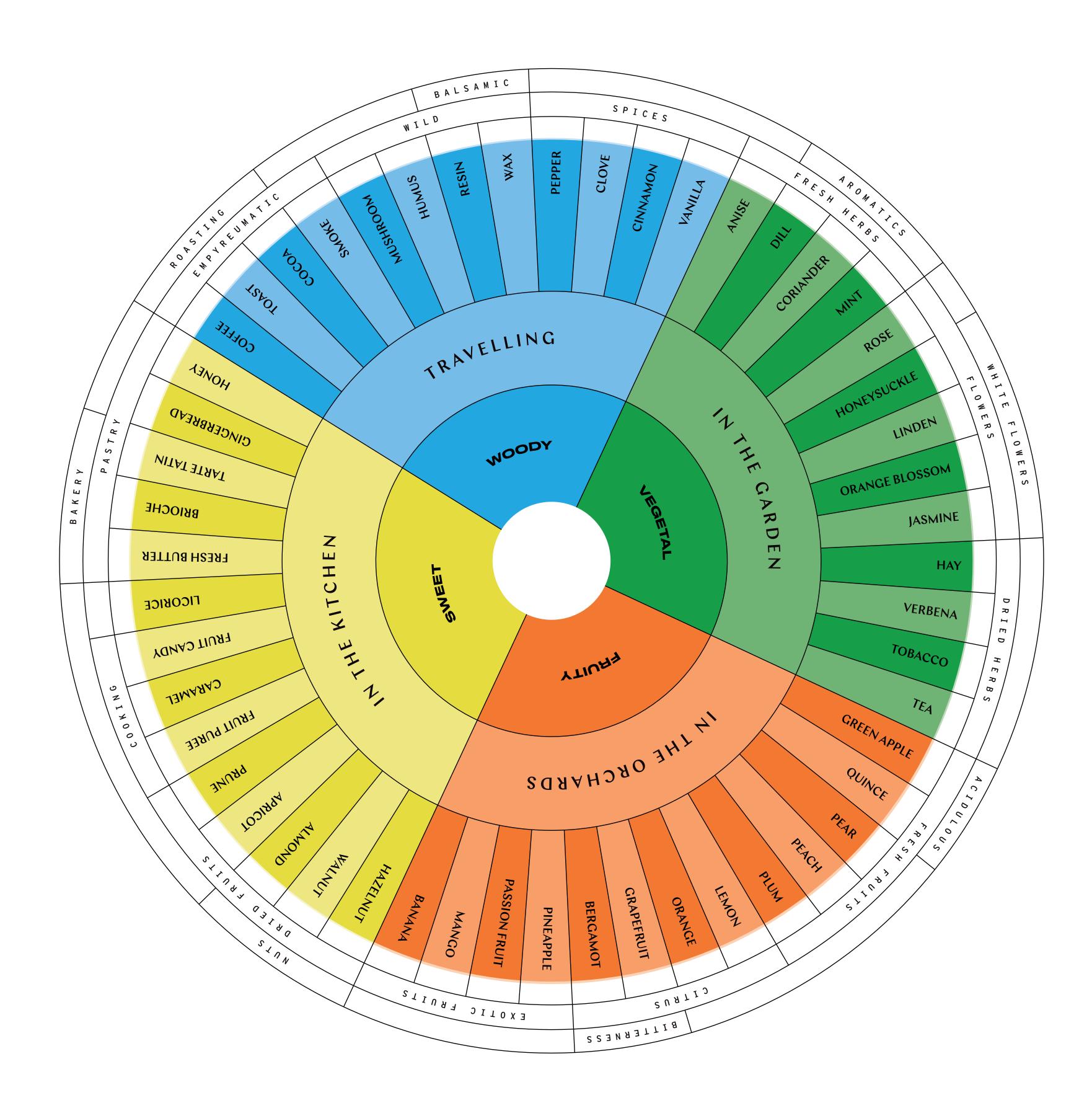
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THERE ARE THREE AOCs FOR CALVADOS THAT SHARE IMPORTANT SIMILARITIES BUT ALSO SOME SIGNIFICANT DIFFERENCES IN THEIR TYPICAL CHARACTER. THE CALVADOS > THE APPELLATION AREA COVERS A LARGE PART OF NORMANDY AND A FRACTION OF THE NEIGHBOURING DEPARTMENTS: 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



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