



CALVADOS V.S.O.P



The cider juice is distilled twice, and then is aged 6 to 10 years in Bordeaux casks.



A subtle blend baked apples, cinnamon and vanilla hints evolving towards generous Tarte Tatin flavors.



Highly Recommended USC 2017, 93 points
La RVF 2019,
« Spirit Producer of the Year »




CALVADOS V.S.O.P



The cider juice is distilled twice, and then is aged 6 to 10 years in Bordeaux casks.



A subtle blend baked apples, cinnamon and vanilla hints evolving towards generous Tarte Tatin flavors.



Highly Recommended USC 2017, 93 points
La RVF 2019,
« Spirit Producer of the Year »




CALVADOS V.S.O.P



The cider juice is distilled twice, and then is aged 6 to 10 years in Bordeaux casks.



A subtle blend baked apples, cinnamon and vanilla hints evolving towards generous Tarte Tatin flavors.



Highly Recommended USC 2017, 93 points
La RVF 2019,
« Spirit Producer of the Year »




CALVADOS V.S.O.P



The cider juice is distilled twice, and then is aged 6 to 10 years in Bordeaux casks.



A subtle blend baked apples, cinnamon and vanilla hints evolving towards generous Tarte Tatin flavors.



Highly Recommended USC 2017, 93 points
La RVF 2019,
« Spirit Producer of the Year »




CALVADOS V.S.O.P



The cider juice is distilled twice, and then is aged 6 to 10 years in Bordeaux casks.



A subtle blend baked apples, cinnamon and vanilla hints evolving towards generous Tarte Tatin flavors.



Highly Recommended USC 2017, 93 points
La RVF 2019,
« Spirit Producer of the Year »




CALVADOS V.S.O.P



The cider juice is distilled twice, and then is aged 6 to 10 years in Bordeaux casks.



A subtle blend baked apples, cinnamon and vanilla hints evolving towards generous Tarte Tatin flavors.



Highly Recommended USC 2017, 93 points
La RVF 2019,
« Spirit Producer of the Year »

