



## Presentation

Double distilled, aged in small 225 litre former wine casks.

Light amber colour.

The nose offers a subtle blend of sweet cider, baked apples, gingerbread, vanilla and cinnamon hints evolving towards almond and bee wax fragrances

On the palate this calvados is supple and generous with Tarte Tatin flavours and a fruity apple finish.

"Amber hue with copper highlights. Focused, inviting nose suggestive of ripe apple and tarte tatin. The palate reveals a crisp, focused and fruity Calvados showing lovely balance and persistence. Ideal as an introduction to the category" Comments by Gilbert & Gaillard 2016

## Awards

93/100 Ultimate Spirits Challenge 2017 (USA)

Gold Medal concours de Paris 2017 (France)

Gold Medal 88/100 Guide Gilbert & Gaillard 2016

Silver Medal, Concours Agricole Paris 2016 (France)

4.5 stars, Bevx.com, Sean Ludford (USA), Eeb 2016

Brotherhood trophy, Saint Hilaire du Harcouet's contest 2015 (France)

91/100, « Excellent, Highly Recommended, Ultimate Spirits Challenge 2014 (USA)

Silver Medal, I.W.S.C. London 2013 (UK)

Silver Medal, San Francisco 2013 (USA)

Silver Medal, IWSC London 2012 (UK)

Silver Medal, San Francisco 2012 (USA)