



CALVADOS

6

ANS

DISTILLERIE GARNIER  
61800 TINCHEBRAY BOCCAGE

## THE FAMOUS “TROU NORMAND”

### The word of the Cellar Master

This is the perfect transition between a young and fruity Calvados and an older Calvados with more developed and oaky maturing aromas.

### Way of consumption

This Calvados is really appreciated as an after-dinner liqueur or to perfume sorbets. Also, it can be served at the middle of the meal like the famous “trou normand”

### AOC

Calvados

### Color

Amber-yellow color, clear tints

### Fruits

Apples bitter, sweet and sweet-bitter, more than 30 different varieties

### Nose

Elegant fruits, apple aromas mixed with oaky hints more aged

### Crushing

October and november, slow alcoholic fermentation at 10-12°C and maturation on fine lees

### Mouth

Well balance between the tannins from the barrels and the vivacity of fresh fruits

### Distillation

November and december, with column copper stil

### Aging

In oak casks, minimum 6 years

### Alcohol Degree

40% Vol.

### Available

35cl, 70cl, 75cl

Come to meet us  
and visit our distillery!

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La Queue de Frênes,  
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DISTILLERIE FAMILIALE

CALVADOS - POMMEAU DE NORMANDIE

**GARNIER**

DE PÈRES EN FILS

Contact us!

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