



THE PUREST EXPRESSION OF THE FRUIT!

The word of the Cellar Master

This Calvados fresh and fruity is perfect for mixology.

Way of consumption

This Calvados is perfect to be tasted with apple sorbets, aperitif, cocktail or long drink. You can also use it in pastries for icing and singeing

AOC

Calvados

Color

Golden yellow, light tints

Fruits

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

Nose

Fresh aromas of acidulous apples

Mouth

High vivacity, fresh and young aromas, tonic, fresh attack

Crushing

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

Distillation

November and december, with column copper still

Aging

In oak casks, minimum 2 years

Alcohol Degree

40% Vol.

Available

35cl, 50cl, 70cl, 75cl and 100cl

Come to meet us
and visit our distillery!

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DISTILLERIE FAMILIALE

GARNIER
DE PÈRES EN FILS

Contact us!

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