



THE REFERENCE OF OUR ESTATE!

The word of the Cellar Master

This Calvados presents the typical aromas of the House, with a significant intensity.

Way of consumption

This Calvados should be tasted quietly, as an after-dinner liqueur with friends.

AOC

Calvados

Color

Amber-yellow color

Fruits

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

Nose

Smoked and oaky aromas. Primary aromas of apples mixed with hint of dry fruits (figs, nuts), of caramel and roasting

Crushing

Octobre and Novembre, slow alcoholic fermentation at 10-12°C and maturation on fine lees

Mouth

Great roundness, huge complexity and length in mouth. The oaky hints on the nose are well harmonious in the mouth. Aromas of ripe apples and nuts

Distillation

April to May, with column copper still

Aging

In oak casks, minimum 12 years

Alcohol Degree

40% Vol.

Available

35cl, 50cl, 70cl, 75cl and 150cl

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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