



KEEP THIS BOTTLE FOR THE CONNOISSEURS!

The word of the Cellar Master

This Calvados is made from solera, blended all the Calvados since the distillery's origin.

Way of consumption

This Calvados should be reserved to connaisseurs who are looking only for the best.

AOC

Calvados

Color

Dark color with amber-yellow tints

Fruits

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

Nose

Oaky aromas well harmonious, hints of caramel and vanilla

Crushing

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

Mouth

Huge sweetness, tannins are well harmonious, some honey hints and aromas of apples cooked in oven, a big flesh and a warm power

Distillation

April to May, with column copper still

Aging

In oak casks, minimum 20 years

Alcohol Degree

42% Vol.

Available

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 • POIREAU DE NORMANDIE

GARNIER
DE PÈRES EN FILS

Contact us!

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