





CONFIDENTIAL EDITION

A WITNESS FROM THE LAST MILLENNARY

The word of the Cellar Master

This Calvados has been distilled in 1999 and kept in our cellars until bottling, as a witness of the last century and millenary.

Way of consumption

This vintage 1999 is perfect for connoisseurs who enjoy very old Calvados. Its smoky and spicy aromas match perfectly with a cigar.

AOC

Calvados

Fruits

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

Crushing

October and November 1998, slow alcoholic fermentation at 10-12°C and maturing on fine lees.

Distillation

From February to July 1999, with column cupper still.

Aging

In oak barrels until the bottling the 12th of March 2023.

Alcoholic Degree

42% Vol.

Available

Limited edition of 560 bottles of 70cl.

Color

Dark amber color.

Nose

Very smoked, baked apple aromas, typical from very old Calvados.

Mouth

Well harmonious oak aromas, very smoky. Spicy (white pepper), traditional "terroir".

Come to meet us
and visit our distillery!

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La Queue de Frènes,
61800 Tinchebray-Bocage
FRANCE

DISTILLERIE FAMILIALE

CALVADOS • POMMEAU DE MONTAGNE

GARNIER

DE PÈRES EN FILS

Contact us!

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