Château du Breuil

Nestled in the heart of Normandy stands Chateau du Breuil. This chateau was built in the 16th & 17th centruries to house nobility. The mild and damp weather and clayed soil of the Pays d'Auge give the ideal growing conditions for its 22.000 apple trees which surround the castle. In the cellars. Calvados ages only in oaks casks. Chateau du Breuil gives priority to quality rather than quantity.

CHATEAU DU BREUIL 15 YR

It is a blending of Calvados aged of a minimum of 15 years and it titrates 41%. In fact, it contains percentages of older Calvados that gives it all its nobleness. It lets in mouth a subtle taste of apple that gradually gives way to the refined alliances of the tannin of old Calvados.

Voluptuous, strong and rich, for amateurs of great alcohols.

Leader product of our range, we serve it for tasting to our visitors as it represents what an old Calvados of great quality can be: a perfect harmony between the apple and the wood, with underlying aromas. The Calvados of all the nice moments.

CHATEAU DU BREUIL 20 YEAR

It is a blending of Calvados aged between 20 and 25 years that titrates 41%.

It has been selected among the noblest and oldest Calvados of the Château du Breuil cellars. By its very amber color and its strength in tannins, it brings the pleasure of the roundness of its aromas.

A distinguished, graceful and supple Calvados. Hints of spices, honey, cinnamon, dried fruits and with a great long finish.

For the connoisseurs and amateurs of old and high quality alcohols. To taste with close friends or connoisseurs where it will work wonders after a good meal or in front of a fireplace.

CHATEAU DU BREUIL FINE

It is 2 to 3 years old and titrates 40%.

It is the youngest Calvados of our range. Fresh, tonic, refined, vigorous, very fruity, it allows to discover the "Appellation Pays d'Auge Contrôlée" Calvados.

It contains all the fragrances of Normandy. It has its own bottle whose registered design belongs to our company. It is ideal for cooking, pastry or for making cocktails.

Its price makes it very affordable.

CHATEAU DU BREUIL VSOP

It is 4 years old and titrates 40%.

It is a young Calvados of our range. Fresh, tonic, refined, vigorous, fruity, it allows to discover the "Appellation Pays d'Auge Contrôlée" Calvados.

It contains all the fragrances of Normandy. It has its own bottle whose registered design belongs to our company.

Its minimum of four years of ageing give suppleness and roundness to the VSOP Château du Breuil Calvados.

CHATEAU DU BREUIL VINTAGE 1998 15 Yr

This Calvados is not a blending. It has been distilled in 1998, which means that it has been made with the apples of 1997 (it is not like wine). This Calvados is still aging, because it is still into the oak casks. It is only bottled according to the demand, which is very important for a vintage. Château du Breuil has decided to market the most significant years only, like 1998. This year has brought this very complex and distinguished Calvados, with a unique taste of apple and wood. The bottling date is on the back label.

LA POMMIERE SELECTION CALAVADOS

La Pommiere is an exclusive Chateau du Breuil apple brandy made from Normandy apples. La Pommiere is recommended for a delightful long drink aperitif, and it is very well suited for cocktail recipes and for cooking gourmet dishes requiring apple brandy.