



Calvados Finition en fûts de « Porto » 42% vol.

This eight-year-old Calvados « Finition en Fûts de Porto » (Porto cask finish) stayed several months in small French oak barrels which contained Porto wine. This method of ageing will reveal greedy and spicy notes to this Calvados which will seduce the greatest number of connoisseurs. With this Calvados "Finition en fûts de Porto", our Cellar Master has succeeded in developing an original and elegant Calvados, both traditional and innovative.

Tasting notes of the Cellar Master

Colour : light amber to orange

Rich and complex nose: baked apple along with notes of plum, cherry and ripe strawberry. The mouth, round and supple with good length, ends on wooden notes.

Suggestions of consumption

Served as an aperitif or as a brandy

Our Property

The Château du Breuil distillery takes great pride in its 42 hectares of orchards planted with 22000 apple trees, set in the heart of the Pays d'Auge, a region renowned for the excellence of its cider apples. This Calvados Pays d'Auge has Appellation Pays d'Auge Contrôlée status, a guarantee of quality that involves the natural fermentation of apple juice, followed by a double distillation of the cider. Only the "heart" of the second distillation is kept for slow ageing in oak casks. Château du Breuil pays extra special attention when choosing its casks since their quality, size and age play a crucial role in the quality of the ageing process. The subtle osmosis between wood and alcohol will determine the delicacy and bouquet of the Calvados.

