



Château du Breuil

CALVADOS PAYS D'AUGE

Calvados « Finition en Fûts de Sauternes »

This 8 years old Calvados "Finition en fûts de Sauternes" (Sauternes finish) stayed several months in small French oak barrels which contained Sauternes wine. This method of ageing will reveal gourmet and fruity notes to this Calvados which will seduce the greatest number of connoisseurs. With this Calvados "Finition en fûts de Sauternes", our Cellar Master has succeeded in developing an original and elegant Calvados, both traditional and innovative.

Tasting notes of the Cellar Master

Couleur : Golden yellow color

Nose : Nose opens with notes of honey and acacia flower, followed by spicy aromas (nutmeg) to flourish on notes of apple sauce.

On the palate : This Calvados surprises by its sweetness and roundness, very balanced, without any heaviness. The aromas of apple, honey and spices are present in retro-olfaction, accompanied by notes of hazelnut.

Suggestions of consumption

Served as a brandy or as an aperitif

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 Pays d'Auge Calvados 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.

