



Château du Breuil

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Calvados Château du Breuil “Selection”

It is 2 years old and titrates 40%. This fresh and tonic young Calvados is ideal for cooking or for preparing cocktails.

Tasting notes of the Cellar Master :

Colour : light gold

Nose : fruity with notes of candied fruits

Palate : a straight attack, fresh and fruity, then smooth and suave notes of stewed apple and nutmeg.

Packaging :

- 375 ml bottle
- 750 ml bottle

Suggestions of consumption...

Ideal for cooking : flambé (meat, pancakes, etc), sauces (with cream, fruit salad, scallops, lobster, chicken, etc), pastry (tarte Tatin, babas, etc).

Can also be used for cocktails (short or long drinks)