



## *Calvados Réserve des Seigneurs « 20 ans d'âge »*

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

### TASTING NOTES OF THE CELLAR MASTER

**Colour:** mahogany.

**Nose:** hints of leather, spices, and dried tobacco. Then it opens on aromas of torrefaction and bitter cocoa.

**Palate:** leather, cinnamon, honey, ripe quince and prune.

**End of mouth:** tobacco and liquorice, with a great long finish.

### SUGGESTIONS OF CONSUMPTION

Served as a brandy (2 or 4cl) or in a "Château du Breuil Gourmet Coffee" (2cl to go with a coffee and petits fours...).

Delicious and surprising with a strong cheese (as Livarot).

Exquisite with a square of dark chocolate (like the 65% Cacao Caraïbe from Valrhona) or with a chocolate truffle or a dry apricot.

### 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.

