

# Calvados

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Learning Resources



## The Three Appellations of Calvados



# Production

- Can be produced from up to 48 different types of apple grown in the Calvados region of Normandy.
  - **4 main types: Douces (Sweet)**
  - **Douces Ameres (Semi Sweet)**
  - **Ameres (Semi tart)**
  - **Acides (Tart)**
- AC Calvados Domfrontais requires minimum 30% Pears.



# Production

- Fermentation of Cider takes a minimum of 42 days for AC Pays d' Auge and Domfrontais products
- 28 days AC Calvados
- Minimum 4.5%alc
- Pays d' Auge distilled twice in Charentais pot stills.
- AC Calvados and AC Domfrontais Calvados. Single distillation in patent still.
- Aged first in new oak (3 months) then transferred to older casks.
- Minimum ageing 2 years.
- Domfrontais minimum ageing 3 years
- Blending of different aged products to form style.





# Ageing Calvados

- Age does not have to be stated but if it does it will refer to the youngest spirit in the blend.
- Vintage dated Calvados is produced.

3* or Trois Pommles/ Fine/ VS	Minimum 2 years in Cask
Vieux Reserve	Minimum 3 years in Cask
VO / VSOP / Vielle Reserve	Minimum 4 years in Cask
Extra / Napoleon / Hors d` Age / XO / Tres Vielle Reserve	Minimum 6 years in Cask

# Producers

Père Magloire	Boulard
Roger Groult	Château du Breuil
Adrien Camut	Boulard
Drouin	Famille Dupont
Lemorton	Coquere





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