Calvados Morin Hors D'age 15 Years **Calvados Morin** France - Normandy - Ivry la Bataille

The flavor is the result of a wise combination of various soils, barrels, apples that are grown on different terroirs.

This special blend is aged 15 years in Limousin oak barrels. It boasts a beautiful color with glints of amber. It reveals smooth toastiness and candied fruit notes. Powerful, round and full-bodied with balanced tannins, fragrances of ripe and caramelized apples, it makes a great aperitif or digestif. Also a fine accompaniment to roast fowl or sole.

Specifications

84 **Proof**

Special

Apple and pear. none.

Ingredients

Continuous distillation with a distilling column. Apple and pear cider goes in one end of the process and you collect **Still Type** the 70% (140 proof) distillate at the end.

Distillate

Source

Apple cider + pear cider.

Aging 15 years

Agricultural Sustainable **Practices**

Serving

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The Calvados Morin can be enjoyed as an aperitif, during a meal or as an after dinner

digestif.

Used in many cocktails, calvados

adds a surprisingly festive touch. It can also accompany sole fillets, and is delicious with

roast fowl and in patisseries.

Pairings

Amateurs like

to drink it after the meal as a digestif. Served in a brandy or tulip glass, it will gently warm up to reveal its complete bouquet. It should be tasted in small mouthfuls giving it time to delight the taste buds. Once the glass is empty, it will still give off lingering notes of wood,

candied fruit and spice.

Codes, Weights and Measures

HPC 7 84585 02168 0

Units/Case 6 **Unit Size** 700 mL Container bottle

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18 Case Weight 80 Cases/Pallet 16 Layers/Pallet **ABV** 42.00% \$ 81.99 USD SRP 700mL Bottle

Reviews and News

Calvados Morin Hors D'age 15 Years - Silver Medal - Concours Paris 2018 Calvados Morin Hors D'age 15 Years - Gold Medal - Concours Paris 2019