

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

Proof	84
Special Ingredients	Apple and pear. none.
Still Type	Continuous distillation with a distilling column. Apple and pear cider goes in one end of the process and you collect the 70% (140 proof) distillate at the end.
Distillate Source	Apple cider + pear cider.
Aging	15 years
Agricultural Practices	Sustainable
Serving Temp.	°F;
Pairings	<p>The Calvados Morin can be enjoyed as an aperitif, during a meal or as an after dinner digestif.</p> <p>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.</p> <p>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.</p>



Codes, Weights and Measures

UPC	7 84585 02168 0
Units/Case	6
Unit Size	700 mL
Container	bottle
SCC	1 07 84585 02168 7
Case Weight	18

Cases/Pallet	80
Layers/Pallet	16
ABV	42.00%
SRP	\$ 81.99 USD 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