

## Calvados Morin Selection

### Calvados Morin

#### France - Normandy - Ivry la Bataille

Stored in noble, strong Limousin oak barrels for 2-3 years, the Calvados gradually develops subtle aromas and a beautiful color, in a mysterious alchemy. The brandy breathes through the wood over the years, slowly losing its "fire" and progressively digesting the tannins of the wood. The result is a beautiful amber color; fine and fruity aromas with well integrated toasty notes. It is well-balanced and fresh in the mouth.

### Specifications

<b>Proof</b>	80
<b>Aging</b>	2-3 years
<b>Pairings</b>	Excellent as an aperitif, an after dinner drink or a cocktail and sherbet base.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 00749 3
<b>Units/Case</b>	12
<b>Unit Size</b>	700 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 00749 0
<b>Case Weight</b>	36
<b>Cases/Pallet</b>	45
<b>Layers/Pallet</b>	9
<b>ABV</b>	40.00%
<b>SRP</b>	\$ 24.99 USD 700mL Bottle

### Reviews and News

Calvados Morin Selection - SILVER MEDAL - USA Spirits