

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

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



Codes, Weights and Measures

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

Reviews and News

Calvados Morin Selection - SILVER MEDAL - USA Spirits