

## Morin Pommeau de Normandie

### Calvados Morin

#### France - Normandy

Pommeau de Normandie is a mistelle type of beverage, meaning the fruit must is fortified prior to the beginning of fermentation. Pommeau is made by mixing 2/3 apple must (unfermented apple juice) with 1/3 one-year-old Calvados brandy (these proportions result in an ABV of 16-18%). The mixture is stirred gently in vats before moving to oak barrels, then aged for around 30 months.

Bright and clear, a beautiful amber color, subtle flavors of stewed fruit, dried fruit, prunes, honey and cocoa.

## Specifications

<b>Varietals</b>	Apples
<b>Vinification</b>	The apple must (unfermented apple juice) & Calvados brandy mixture is stirred gently in vats before moving to oak barrels, then aged for around 30 months.
<b>Pairings</b>	Its caramel flavor makes it a popular digestif, especially with crepes and chocolate-based dishes.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02191 8
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02191 5
<b>Case Weight</b>	38
<b>Layers/Pallet</b>	9
<b>ABV</b>	17.00%
<b>SRP</b>	\$ 31.99 USD 750mL Bottle