

Calvados Morin 10 Years

Calvados Morin

France - Normandy - Ivry la Bataille

Calvados Morin 10 Years aged for minimum 10 years in Oak barrels.

The color is an intense shiny yellow gold.

The aromas are fresh, caramelized apple tart (tarte tatin), coffee, vanilla and dry aromatic herbs.

In the mouth, it is soft and onctuous with the same flavors found in the aromatics. Supple with a warm, soft and long finish.

| Specifications         |   |
|------------------------|---|
| Proof                  | 84  |
| Special Ingredients    | Apple and pear.   |
| Still Type             | column still  |
| Distillate Source      | Apple cider + pear cider.   |
| Aging                  | 10 years in Oak barrels   |
| Agricultural Practices | Sustainable   |
| Serving Temp.          | °F;   |
| Pairings               | Calvados Morin 10 Years is great "on the rocks" or used in a tonic cocktail.<br>In Normandy, it is also used as a "trou normand" in order to revive the appetite before the cheese tray or the dessert. |



Codes, Weights and Measures

|               |                              |
|---------------|------------------------------|
| UPC           | 7 84585 03070 5              |
| Units/Case    | 6                            |
| Unit Size     | 700 mL                       |
| Container     | bottle                       |
| SCC           | 1 07 84585 03070 2           |
| Case Weight   | 18                           |
| Cases/Pallet  | 80                           |
| Layers/Pallet | 16                           |
| ABV           | 42.00%                       |
| SRP           | \$ 65.50 USD<br>700mL Bottle |