

## Calvados Morin XO 20 Years

### Calvados Morin

#### France - Normandy - Ivry la Bataille

This is Calvados du Pays d'Auge appellation, meaning it was distilled twice. The two step process is known as "repassé."

The 20-year-aged blend of apple and pear gives off lingering notes of wood, candied fruit and spice.

The nose reveals complex aromas of vanilla, gingerbread, leather and apple tarte tatin.

The palate is smooth and harmonious with a long lingering finish on coffee notes.

## Specifications

<b>Proof</b>	84
<b>Special Ingredients</b>	Apple and pear. none.
<b>Still Type</b>	The Calvados du Pays d'Auge must be distilled in a two step process, called "repassé" in French.
<b>Distillate Source</b>	Apple Cider + pear cider.
<b>Aging</b>	20 years
<b>Agricultural Practices</b>	Sustainable
<b>Serving Temp.</b>	°F;
<b>Pairings</b>	<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

<b>UPC</b>	7 84585 02167 3
<b>Units/Case</b>	6
<b>Unit Size</b>	700 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02167 0
<b>Case Weight</b>	18
<b>Cases/Pallet</b>	80

<b>Layers/Pallet</b>	16
<b>ABV</b>	42.00%
<b>SRP</b>	\$ 116.99 USD 700mL Bottle

## Reviews and News

Calvados Morin XO 20 Years - Gold Medal - Concours Paris 2018