

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 "repasse." 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

Proof	84
Special Ingredients	Apple and pear. none.
Still Type	The Calvados du Pays d'Auge must be distilled in a two step process, called "repasse" in French.
Distillate Source	Apple Cider + pear cider.
Aging	20 years
Agricultural Practices	Sustainable
Serving Temp.	Warning: Undefined variable \$pbServingTemp in /home/kpfweb/kysela.com/components/com_fabrik/views/details/tmpl/productsdetailpdf/default on line 272 °F;
Pairings	The Calvados Morin can be enjoyed as an aperitif, during a meal or as an after dinner digestif. 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. 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.

Codes, Weights and Measures

UPC	7 84585 02167 3
Units/Case	6
Unit Size	700 mL
Container	bottle
SCC	1 07 84585 02167 0

Case Weight	18
Cases/Pallet	80
Layers/Pallet	16
ABV	42.00%
SRP	\$ 116.99 USD 700mL Bottle

Reviews and News
Calvados Morin XO 20 Years - Gold Medal - Concours Paris 2018