

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.	Warning: Undefined variable \$pbServingTemp in /home/kpfweb/kysela.com/components/com_fabrik/views/details/tmpl/productsdetailpdf/default on line 272 °F;
Pairings	Calvados Morin 10 Years is great "on the rocks" or used in a tonic cocktail. 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 700mL Bottle