

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	
Varietals	Apples
Vinification	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.
Pairings	Its caramel flavor makes it a popular digestif, especially with crepes and chocolate-based dishes.



Codes, Weights and Measures	
UPC	7 84585 02191 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02191 5
Case Weight	38
Layers/Pallet	9
ABV	17%
SRP	\$ 31.99 USD 750mL Bottle