

Calvados Morin Selection

Calvados Morin

France - Normandy - Ivry la Bataille

Stored in noble, strong Limousin oak barrels for 2-3 years, the Calvados gradually develops subtle aromas and a beautiful color, in a mysterious alchemy. The brandy breathes through the wood over the years, slowly losing its "fire" and progressively digesting the tannins of the wood. The result is a beautiful amber color; fine and fruity aromas with well integrated toasty notes. It is well-balanced and fresh in the mouth.

Specifications

Proof	80
Aging	2-3 years
Pairings	Excellent as an aperitif, an after dinner drink or a cocktail and sherbet base.



Codes, Weights and Measures

UPC	7 84585 00749 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00749 0
Case Weight	38
Cases/Pallet	54
Layers/Pallet	9
ABV	40.00%
SRP	\$ 29.99 USD 750mL Bottle

Reviews and News

Calvados Morin Selection - SILVER MEDAL - USA Spirits