



LELOUVIER CALVADOS

1961 | 58 Years Old

Over the years, André and Christian Lelouvier have compiled a considerable selection of exceptionally unique and old vintage calvados. Good spirit can only be produced from the best quality ciders. Lelouvier calvados is produced from locally sourced apples and pears distilled in a traditional column still and aged to perfection in oak cask.

Tasting notes

Color

Amber

Aroma

Fine and delicate! Rich nose with honey and hints of spices.

Taste

The palate is smooth and supple, elegant and delicate. With hints of apple, pear and fine nutty notes.

About Lelouvier Distillery Calvados is produced in Normandy and it is obtained from the distillation of cider or poiré. Lelouvier is located in the southern part of the region. Calvados Domfrontais extends over the Manche, Orne and Mayenne rivers. An original and unique landscape in France, its orchards reach 15 metres in height and the pear trees are said to be "tall-stemmed". About fifty varieties of apples and a hundred cider pears are grown here. Calvados is also a French spirit which recalls the traditions and know-how of our producers.