



## CALVADOS MILLÉSIME

1969

*A.O.C Calvados*

Comte Louis de Lauriston

A : Deep amber with fine bronze highlights  
N : A great deal of attractiveness and freshness in this fruity bouquet reminiscent both of fresh fruit (pear, apple) and cooked fruit (quince) with a hint of vanilla  
B : Good balance between the nose and the palate, a very smooth, enveloping impression. A perfectly structured eau-de-vie. Persistence of the fruit and vanilla. Long final, delicately wooded with a hint of dryness.

Martine Nouet - Le Guide des Eaux-de-vie - 1998 - Editions Hermé (France) :

The right moment: this excellent eau-de-vie will go marvellously with a winter dessert, for example a gingerbread millefeuille with stewed quince or a marron glacé ice creams. It will glorify a crème brûlée or a Calvados soufflé. A symphony worthy of Beethoven !

Gold Medal, Lisieux 1996 (France)

Bronze Medal, I.W.S.C. London 1996 (UK)

