

## HORS D'AGE

Calvados Domfrontais

Comte Louis de Lauriston

"85/100 - Rather intense golden colour. Very ripe fruity nose, touch of spices at the back. Lovely texture on the palate, a full calvados; with an ethereal attack giving way to a stronger, spicy finish". Guide des Vins Gilbert & Gaillard - Edition 2010 (France)

"The topaz colour is completely brown, with no indication of orange, gold or rust: good purity. The opening nosing passes detect mature scents of cooking spices (black pepper, allspice, marjoram), tobacco leaf and spiced apple; following another six minutes in the glass, the aroma breaks open a bit more revealing traces of pear pulp, parchment, textile fibbers, and ok. The palate entry is delightfully sweet, yet fruity and lean; the midpalate stage is where the acidity kicks in, giving this brand a fine, lithe mouth feel and a crisp taste. Concludes drier than the entry".

Rated as highly recommended \*\*\*\* Spirit Journal December 2006 - Paul Pacult

"Lauriston Hors d'Age: 30% comes from pears, which shines through. One of the three best calvados producers and this product is really swinging. This must be the Christmas present to yourself. Aroma of apples and pears, with a light overlay of chocolate. Also a nice wood impression, and a funny element of paint that you often find in a good calvados. Intense, but elegant with a long aftertaste. It rest and it rests".

Review at http://www.dn.no/vinguiden/article81943.ece - in the online version of The Business Daily Newspaper - September 11, 2003 - Norway





Gold Medal, World Calvados Awards 2020 (UK) Bronze Medal, Concours Agricole de Paris 2018 (France) Silver Medal, IWSC 2018 (UK) Gold Medal, Gilbert & Gaillard, 2017 Gold Medal, Gilbert & Gaillard, 2015 Silver Medal, International Wine & Spirit Competition, London 2014 Silver Medal, Paris 2009 (France) Silver Medal, Caen, 2002, 2003 (France) Gold Medal, Caen 2000 (France) CONTE LOUIS DE LAURISTO PODUCT ADOS FRONT HORS D'AGE