



# Comte LOUIS de LAURISTON

## VSOP

### *Calvados Domfrontais*

#### Comte Louis de Lauriston

A blend of Calvados aged more than five years in oak casks.

Light amber colour.

Rich fruity aromas of apples and pears combined with aromas due to long ageing.

This V.S.O.P. is marked with gourmet hints of vanilla.

Supple, long, complex mouth.

To be served with a Livarot cheese or as a digestive.

"The inviting amber/honey beams under the light superb purity. The initial passes in the nose pick up curiously fabric-like scents right out of the gate, then with aeration, the aroma settles down and offers more appropriate fragrances such as oaky vanilla, baked pear and baked apple. The palate entry is lovely, elegant, semisweet, and fruity at midpalate, the spirit foundation emerges as the taste profile turns totally brandy-like, clean, refreshing and mildly spicy. Finishes chewy, woody and moerated oily". Paul Pacult - Spirit Journal December 2006 (USA)

"Comte Louis de Lauriston V.S.O.P. Domfrontais is a wonderful introduction to Calvados for a newbie". Jason Wilson - Washington Post 2008 (USA)

Silver Medal, IWSC 2015 (UK)

Silver Medal, Vimoutiers 2015 (France)

Prix d'Excellence des Vinalies Nationales 2015 (France)

Gold Medal, Paris 2013(France)

Silver Medal, I.W.S.C. London 2012 (UK)

Gold Medal, Concours general Agricole, Paris 2011 (France)

Silver-Gilt, Paris 2008 (France)

Gold Medal, Paris 2006 (France)

Silver Medal, Paris, 2004 (France)

Gold Medal, Caen 2000, 2003 (France)

