



## 20 ANS

*Calvados Domfrontais*

Comte Louis de Lauriston

C.I.D.D. Formation à l'Oenophilie - A. Segelle - October 1997 (France):

A : very fine colour with a copper-amber-gold tint. Fine typical autumnal highlights (autumn coppices and undergrowth)

N : quite marked, like the first odour that greets a newcomer to Calvados when he visits a cellar where spirits are aged, an association of moss, wood, spices, wax, etc...

B : a first impression that is frank and at the same time appetising, offering a smooth and generous opening to the veracity (virility) of the product. Strength to last many more years.

To be reviewed as an accompaniment to flambéed shellfish ... and also cigars"

« Deep golden hue. The nose is quite complex with notes of jammy fruits, spice and exotic wood. On the palate, dry, racy character with fruit recurring in the foreground. The finish is spicy, powerful and heady. Set aside for the end of the meal » Comments by Gilbert & Gaillard 2016

Silver Medal, Concours Agricole Paris 2022 (France)

Vinalie Prize, Vinalies Nationales 2016 (France)

Gold Medal, Gilbert & Gaillard 2016 (France)

Gold Medal, Vimoutiers 2008 (France)

Silver Medal, I.W.S.C. 2006 London (UK)

