



## 40 ANS

*Calvados Domfrontais*

Comte Louis de Lauriston

Guide des Vins Gilbert & Gaillard - Edition 2010 (France)

"88/100 - Deep honey, gold with hint of copper. Fine nose that smells of spices, tobacco and cooked apples. Rich and round in the mouth that reveals a spicy flavour. Lovely length".

Spirit Journal December 2008 - Paul Pacult (USA) - Rated as highly recommended \*\*\*\*\*

"The chestnut colour is pure, flawless, and very attractive. Following the pour, the nose emits tightly structured, close-knit scents of pear, apples, and wax; after additional aeration, the aroma evolves into a full-fledged brandy bouquet as lean scents of resin, baked apple, and vinyl take charge; not a voluptuous aroma but compelling all the same. The palate entry is a study of controlled sweetness/ripeness while the midpalate phase displays a more generous face in the forms of baked apple, fruity pastry, pipe tobacco, new honey, and oak. Ends crisp, properly acidic, and with baked flavours of fruit, nuts, and nougat".

Silver Medal, I.W.S.C. London 2008 (UK)

