

Domaine de la Couterie/ Toutain Calvados



The Eaux-de-Vie

- *Cidre Bouché*: From Maxime: “Our cider, like our Calvados, is completely “home-made” as in we pick our own apples, and we control the whole transforming process. We select and pick the right apples for cider making and press them down to obtain a sort of apple juice (which contains the pectin, spontaneous ferments, natural sugar, etc.) This apple juice is placed in a steel tank for about a week to allow the natural process of the solid matter separating from the liquid matter. Then we mix together four batches that we allow to ferment naturally. After 2 to 4 months’ aging in tank, we lightly filter the cider before bottling. Our average annual production is around 6,300 bottles each year.”
- *L’Innocente Bartender Series*: Technically, this is an *eau de vie de cidre blanche*, an *eau de vie* made from apple cider but one that cannot be labeled Calvados because Calvados must see a minimum of three years aging in wood. L’Innocente sees none, hence the white spirit designation. This is the brainchild of Maxime, who fielded many requests from mixologists for a spirit that could be used in mixes as well as one that could be served straight with ice as an apéro.

This comes from Toutain's orchards, specifically from 20 types of apples: 70% sweet varieties, 20% bitter-sweet, and 10% acid. The cider is aged in large old *foudre* for 18 months before being distilled into eau de vie, and then cut with spring water to bring the level of alcohol down to 40%.

- *Fine* (minimum 3-years in barrel): If you like the fragrance of apples bursting from your glass, this is your boy (and there is a school of thought out there that thinks young, inexpensive Calvados is the best because it is the most primary in scent and flavor and thus the purist). Aromatically fresh and powerful, this is an ideal spirit for cocktails and for kitchen preparations.
- *Hors d’Age* (minimum 15-years in barrel): What impresses one about the Toutain Calvados is their finesse, and the Hors d’Age cuvée has elegance in spades. Rich, round, and textured, with notes of *tarte tatin* and spiced apples, yet with plenty of youthful fruit to proclaim its origins.