

DOMAINE DE LA COUTERIE



TOUTAIN RÉSERVE 3 ANS



GROWING REGION:

Calvados, Normandy, France.

TERROIR:

The domaine's 62 acres of orchards grow in deep silt soils on top of limestone. The trees are classic and spaced widely, as opposed to semi-dwarf or dwarf rootstock varieties that are tightly bunched for machine harvesting. They have always been farmed organically.

PROCESS:

The apples are collected, cleaned, mixed, crushed and pressed entirely by the domaine between September and December.

After pressing, the juice is allowed to ferment naturally for 6-8 months. Cider is distilled once to between 68-72% proof. No sugar, flavor enhancers, or color are ever added.

MATURATION:

Minimum three years in large *tun*. 755 cases.

TASTING NOTES:

Fruity nose with very apple aromatics and hints of vanilla and citrus. Minimal oak tannin influence. Serve as an aperitif on ice or in cocktails. Also great as a digestif!

DOMAINE DE LA COUTERIE

TOUTAIN HORS D'AGE 15 ANS



GROWING REGION:

Calvados, Normandy, France.

TERROIR:

The domaine's 62 acres of orchards grow in deep silt soils on top of limestone. The trees are classic and spaced widely, as opposed to semi-dwarf or dwarf rootstock varieties that are tightly bunched for machine harvesting. They have always been farmed organically.

PROCESS:

The apples are collected, cleaned, mixed, crushed and pressed entirely by the domaine between September and December.

After pressing, the juice is allowed to ferment naturally for 6-8 months. Cider is distilled once to between 68-72% proof. No sugar, flavor enhancers, or color are ever added.

MATURATION:

Minimum five years in 30-40hl barrels followed by a minimum of ten years in 10-15hl barrels. 300 cases.

TASTING NOTES:

Initial fruit and slight vanilla followed by flowers with hints of citrus. Complex, well balanced and soft. Great as a digestif with slight chill in a Calvados 'tulip' glass for optimum aeration. Very classic!

DOMAINE DE LA COUTERIE

CIDRE BOUCHÉ



GROWING REGION:

Calvados, Normandy, France.

TERROIR:

The domaine's 62 acres of orchards grow in deep silt soils on top of limestone. The trees are classic and spaced evenly, as opposed to semi-dwarf or dwarf rootstock varieties that are tightly bunched for machine harvesting.

PROCESS:

The apples are collected, cleaned, mixed, crushed and pressed entirely by the domaine in October and November.

Before pressing, the apples are crushed to release their aromas, and the pulp is stored in open barrels for a short time to let the juice brown naturally.

After pressing, the juice is placed in a steel tank for about a week. The four batches are mixed together and allowed to ferment naturally for 2-4 months in tank. The cider is lightly filtered before bottling. Annual production is 525 cases.

TASTING NOTES:

This is a farm cider with intense and complex aromas. Full of fruit and a lick of tannin that is super thirst-quenching.

DOMAINE DE LA COUTERIE

L'INNOCENTE (BARTENDER SERIES)



GROWING REGION:

Calvados, Normandy, France.

TERROIR:

The domaine's 62 acres of orchards grow in deep silt soils on top of limestone. The trees are classic and spaced widely, as opposed to semi-dwarf or dwarf rootstock varieties that are tightly bunched for machine harvesting. They have always been farmed organically.

PROCESS:

The apples are collected, cleaned, mixed, crushed and pressed entirely by the domaine between September and December.

After pressing, the juice is allowed to ferment naturally for up to 18 months prior to distillation. This *eau de vie de cidre blanche* is unaged Calvados which is bottled directly after distillation. Made with 70% sweet apples, 20% bitter-sweet and 10% tart. 22 cases.

TASTING NOTES:

Full of fruit. Great for cocktails like Mojitos and to serve by itself over ice. Alcohol level is 40%.