



## TOUTAIN CALVADOS HORS D'AGE 15 ANS

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The domaine is La Couterie, the family is Toutain, and they've been distilling apple cider into Calvados for five generations. This is a hyper traditional producer whose 62 acres of orchards have been farmed organically for as long as anyone can remember.

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### ORCHARD



**Site:** The domaine is on the northwestern edge of Haute Normandie. The trees on the domaine's orchards are classic and spaced widely, as opposed to semi-dwarf or dwarf rootstock varieties that are tightly bunched for machine harvesting.

**Soil:** Deep silt soils on top of limestone.

**Trees :** 35 traditional, interplanted varieties: 60% producing apples with sweet profiles; 30% bitter; and 10% acid. Farmed organically.

### CELLAR

**Process & Aging:** 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. Minimum 5 years in 30-40hl barrels followed by a minimum of 10 years in 10-15hl barrels.

**Production:** 300 cases.

**Profile:** Rich, round, and textured, with notes of *tarte tatin* and spiced apples, yet with plenty of youthful fruit to proclaim its origins. Elegance and finesse in spades!