



## TOUTAIN L'INNOCENTE

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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 :** Farmed organically.

**Varieties:** 70% sweet apples, 20% bitter-sweet and 10% tart, all interplanted.

### 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 up to 18 months. This *eau de vie de cidre blanche* is unaged Calvados which is bottled directly after distillation.

**Production:** 22 cases.

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