



TOUTAIN CALVADOS RÉSERVE

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.

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 3 years in large *tun*.

Production: 755 cases.

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