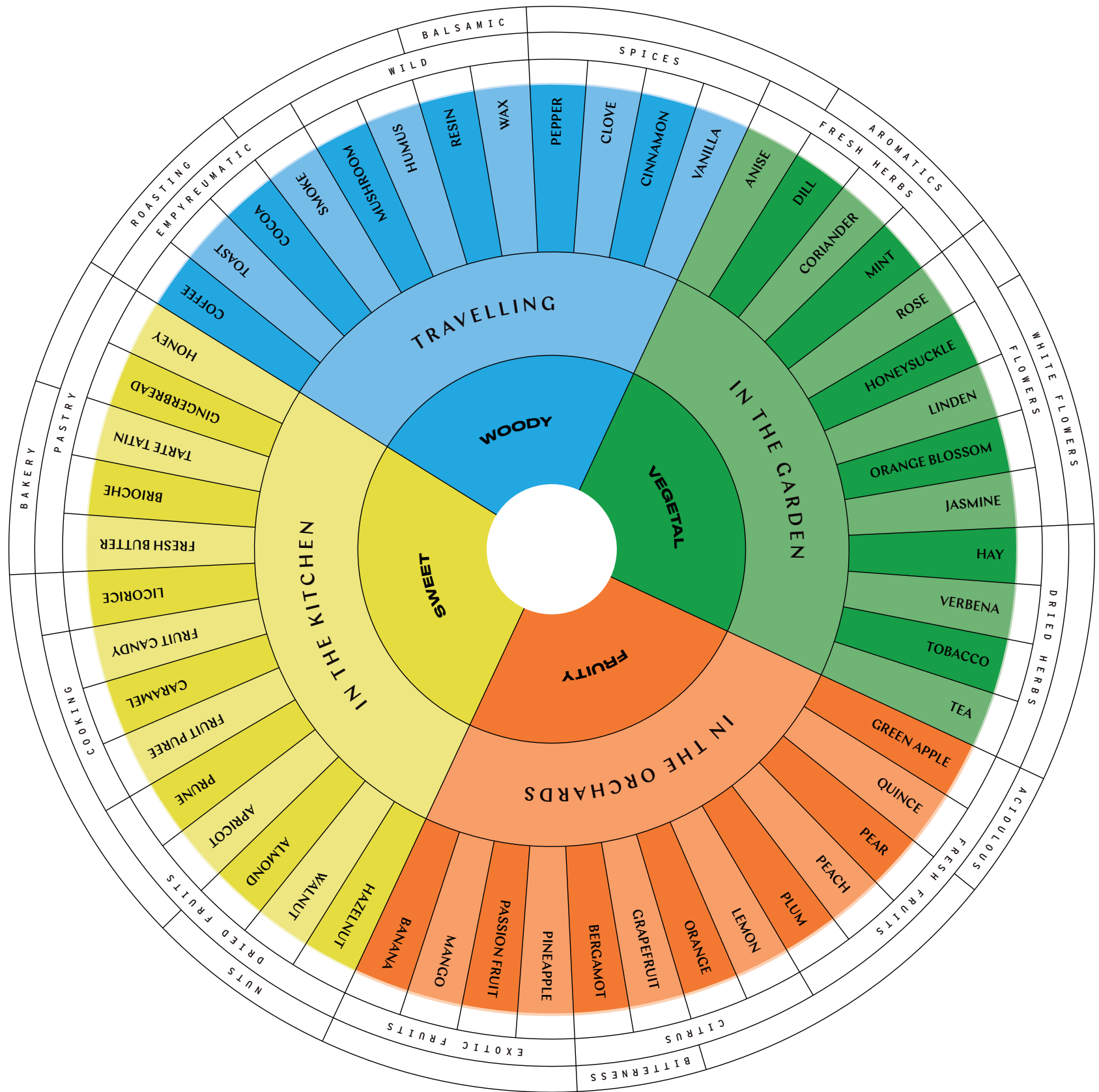


THE TASTING NOTES OF CALVADOS

CALVADOS

The Aroma Wheel



THERE ARE THREE AOCs FOR CALVADOS THAT SHARE IMPORTANT SIMILARITIES BUT ALSO SOME SIGNIFICANT DIFFERENCES IN THEIR TYPICAL CHARACTER. **THE CALVADOS** › THE APPELLATION AREA COVERS A LARGE PART OF NORMANDY AND A FRACTION OF THE NEIGHBOURING DEPARTMENTS: *MAYENNE, SARTHE ET OISE*. CALVADOS IS AGED FOR AT LEAST TWO YEARS IN OAK BARRELS BEFORE BEING RELEASED FOR SALE.

THE CALVADOS PAYS D'AUGE › THE CALVADOS PAYS D'AUGE APPELLATION AREA EXTENDS OVER THE EASTERN PART OF THE CALVADOS DEPARTMENT AND ALSO INCLUDES A FEW NEIGHBOURING COMMUNES IN THE *ORNE* AND *EURE* DEPARTMENTS. DOUBLE DISTILLATION IS MANDATORY AND THE MINIMUM AGEING PERIOD IS TWO YEARS IN OAK BARRELS. **THE CALVADOS DOMFRONTAIS** › THE DOMFRONTAIS REGION IS SITUATED IN THE SOUTHERN PART OF THE NORMANDY *BOCAGE* AND EXTENDS OVER COMMUNES MAINLY IN THE *MANCHE, ORNE* AND *MAYENNE* DEPARTMENTS. CALVADOS DOMFRONTAIS IS OBTAINED BY A SIMPLE CONTINUOUS DISTILLATION AND AT LEAST 30% PERRY PEARS ARE USED TO MAKE THE CIDERS FOR DISTILLATION. IT IS AGED FOR AT LEAST THREE YEARS IN OAK BARRELS BEFORE BEING RELEASED FOR SALE.



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