



LELOUVIER CALVADOS

1981 | 40 Years old

Since 1933, Lelouvier has offered a wide range of vintages. Each year is unique and shows its own personality. Spirits, like wines, can also be vintage wines. This also applies to Calvados. These are limited editions, with the vintage year corresponding to the year of distillation. These bottles are ideal to offer on the occasion of anniversaries and to delight the collectors.

Tasting notes

Color

Amber

Aroma

Powerful and fruity aromas of slightly caramelised and fermented ripe apples and pears.

Taste

On the palate, powerful and balanced at the same time, but also very persistent.

Finish

Full-bodied and supple, with persistent aromas of apple and caramel.

About Lelouvier Distillery Calvados is produced in Normandy and it is obtained from the distillation of cider or poiré. Lelouvier is located in the southern part of the region. Calvados Domfrontais extends over the Manche, Orne and Mayenne rivers. An original and unique landscape in France, its orchards reach 15 metres in height and the pear trees are said to be "tall-stemmed". About fifty varieties of apples and a hundred cider pears are grown here. Calvados is also a French spirit which recalls the traditions and know-how of our producers.



42 %
70 cl