



## CALVADOS ADRIEN CAMUT

PAYS D'AUGE

The Camut Family *Proprietor*

Pommeau de Semainville  
6 and 12 year-old Calvados  
Reserve de Semainville Calvados  
Reserve d'Adrien Calvados

Since the 1800's, the Camut family has produced 100% estate Calvados from 115 acres of apple trees in the Pays d'Auge. Using 25 varieties of apples (800 different types are grown in Normandy), Camut hand-harvests at optimum maturity between October and mid-December, aging the initial cider in oak barrels for ten to eleven months.

In September, the cider is double-distilled in two wood-fueled stills on the property and the resulting spirit enters the barrels at 126°. The Calvados is frequently transferred between barrels over the first two years to promote oxidation. No new barrels are used, most are Limousin and average 50 years of age. The Calvados see large wooden vats (foudre) in the third year, encouraging constant oxygenation, gradual reduction and concentration of the apple brandy. The blends are as natural as possible: Time alone has mellowed these rich, lush spirits.

**Pommeau de Semainville**, the Normandy equivalent of Pineau de Charentes, is typically served as an aperitif, but with its baked apple, smoke, licorice and toffee notes, it is also an excellent accompaniment to apple, nut or caramel-based desserts.

**6 Year-Old Calvados** (86°): Aromas of green apple and caramel. Impressive viscosity for a relatively young (hors d'âge) spirit. Long finish reminiscent of initial aromas.

**12 Year-Old Calvados** (82°): Aromas of baked apple, honey, cream, spice. Layered palate of smoky green apple; impressive depth for its relatively young age. Long, pure finish.

**Reserve de Semainville Calvados** (25-30 years, 80°): Deep amber. Refined, rich, sweet nose of baked apples, melted toffee, honey and a hint of tobacco. Plenty of bright apple fruit in the mouth with a finishing note of cigar spice and almond.

**Reserve d'Adrien Calvados** (35-40 years, 80°): Deep amber. Hint of walnut/rancio on nose. Rich and round apple notes in total harmony with alcohol and tannin. Creamy palate texture with plenty of vanilla finishes with hints of cigar spice and a touch of orange.

**Decanter Magazine:** "A highly-respected grower with one of the best collections of old Calvados around, normally showing notes of baked apples and licorice."

**Revue de Vin de France** on Reserve de Semainville: A superb nose of mirabelle plum characterizes the lovely eau de vie from this beautiful domaine. Rich nose, a silky mouthfeel and phenomenal length. Great!

**L'Amateur de Cigare** on Reserve d'Adrien: "Complex, long and perfectly balanced. A perfect partner for a robust cigar."