



## Spirit - Brandy

### *Berneroy Calvados Fine*

<i>Country:</i>	<i>France</i>
<i>Region:</i>	<i>Normandy</i>
<i>Producer:</i>	<i>Berneroy Distillers</i>
<i>Bottling:</i>	<i>Distillery Bottling</i>
<i>Style:</i>	<i>Calvados</i>
<i>Owner:</i>	<i>Berneroy Distillers</i>
<i>Status:</i>	<i>Operational</i>
<i>Age:</i>	<i>at least 2 years</i>
<i>Cask Type:</i>	<i>100% Oak Cask</i>
<i>Colour:</i>	<i>Clear bright gold</i>
<i>Flavour Profile:</i>	<i>Fruity</i>
<i>Allergens:</i>	<i>Not Known</i>
<i>Bottle size:</i>	<i>70cl - abv: 40.0%</i>



*Founded in 1863, the House of Camus is the last great independent and family-owned cognac house among the 'grandes marques'. It is the 5th largest cognac brand with a strong international presence.*

*In September 1944, Michel Camus began working with a company called Blanchard & Cie., which created the Berneroy brand as part of a range of spirits to be sold by Camus. Later on, the company changed its name to Berneroy & CIE., and it was finally purchased by Camus in the 1970s. With finely honed skills and a passion for quality, the Berneroy Master Blender oversees every step of the production process:*

*Calvados, one of the world's finest spirits, has been produced in the historic French region of Normandy for at least five centuries.*

*The Calvados Berneroy Master Blender employs time-honoured methods and finely honed expertise to create a range of distinctively fruity calvados, capturing the very essence of the local orchards.*

*Top-quality cider apples from the finest independent orchards in Normandy are grown the traditional way, picked at the peak of ripeness, then washed, sorted, crushed, pressed, and naturally fermented to dryness (5-6% alc./vol.).*

*This freshly made, highly aromatic dry cider is distilled using a continuous column still to concentrate and enhance its lively apple character. The resulting crystal-clear spirit is then patiently aged under the Master Blender's watchful eye in French oak barrels for several years.*

*Calvados Berneroy is aged exclusively in old wood to preserve its genuine aromatic intensity and to avoid an over-oaked taste. Over time, its distinctive aroma of fresh apples evolves to develop more complex aromas of butter, vanilla, baked apple and liquorice.*

#### *APPLE GROWING AND HARVESTING*

*Over 180 named apple varieties are authorized for use in the making of Calvados Berneroy. These traditional cider apples are grown in the lush green fields of Normandy and harvested at the peak of ripeness, from mid September to the end of November.*

*The precious fruit are then washed, crushed, and pressed in order to produce an aromatic fresh apple must or juice.*

#### *NATURAL FERMENTATION*

*The freshly pressed apple must then ferments spontaneously due to 'wild' or indigenous yeasts present on the apple skins and in the environment.*

*The resulting cider is fermented to dryness in carefully controlled conditions over a minimum period of four weeks and typically attains 5-6% alcohol/volume.*

#### *DISTILLATION*

*In accordance with tradition and the AOC Calvados rules and regulations, Calvados Berneroy products are single distilled.*

*The freshly made, highly aromatic dry cider is distilled using an antique copper column still to concentrate and enhance its lively apple character.*

*Single distillation is what makes Calvados Berneroy fruitier, distinctively aromatic and charmingly rustic compared to calvados from the nearby AOC Calvados Pays d'Auge and AOC Calvados Domfrontais regions.*

#### *AGEING*

*The crystal-clear spirit which flows from the still is then patiently aged in French oak barrels for several years under the Berneroy Master Blender's watchful eye. By law, this eau-de-vie must spend a minimum of 2 years in oak casks before it can be sold as Calvados. Similar to other famous oak-aged spirits from France, calvados is defined by the following quality ranges:*

*Fine – minimum of 2 years oak ageing*

*VSOP – minimum of 4 years oak ageing*

*XO – minimum of 6 years oak ageing*

*Calvados Berneroy is aged exclusively in older, 'seasoned' barrels to preserve its genuine aromatic intensity and to avoid it becoming over-oaked. Over time, its distinctive aroma of fresh apples evolves to develop more complex aromas of butter, vanilla, baked apples and liquorice.*

#### *BLENDING*

*Through the subtle art of blending, the Berneroy Master Blender then combines eaux-de-vie of various ages and characteristics to ensure a consistent House style and create the superb Calvados Berneroy range*

#### *NOSE.*

*Fresh apples, lightly aromatic*

#### *PALATE*

*Lively apple character, hearty and warming*

#### *FINISH*

*Complex apple flavours, Warming*

#### *THE IDEAL SERVE*

*Serve straight up or on the rocks*



