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THE  
OXFORD  
WINE  
COMPANY

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## Berneroy Fine Calvados

£33.00

**Vintage:**

**Bottle Size:** 70cl

**Alcohol %:** 40%

**Country:** France

**Description:**

After apple harvest, the first step of the Calvados production process is to produce cider. This cider is then double distilled in pot stills. This produces a crystal clear smooth spirit which is then greatly improved by oak ageing. Berneroy Fine has been aged in Limousin oak casks for an average of 5 years. It is the youngest in the Berneroy range and is therefore much more characterised by the flavours and aromas of fresh apples and pears compared to the older Calvados. There are fresh appley aromas with a touch of oak and spice. The palate is full and soft with slightly sweetish flavours, spice, a bit of vanilla and a good bite at the end. It has a complex, lingering but fresh finish. Calvados is the basis of the tradition of le trou Normand, or 'the Norman hole'. This is a small drink of Calvados taken between courses in a very long meal, sometimes with apple sorbet, supposed to re-awaken the appetite.



**Cepages:**

**Group:** Calvados

**Sub group:**

**Colour:** Fine

**Closure:** Cork

**Producer:**

**Website:** <http://www.calvados-berneroy.com/>

**Organic/Bio Status:**

**Food / cocktail match:** The rich harmony of flavours of Berneroy Calvados makes it the perfect digestif which will also complement the finest cheeses, dark chocolate or a fine cigar.

**Food / cocktail recipe:** Berneroy Sidecar

Ingredients include:

- 1 teaspoon superfine sugar
- ¼ teaspoon ground cinnamon
- 3 cl (1 ½ oz.) Calvados Berneroy
- 3 cl (1 ½ oz.) triple sec (orange liqueur)
- 3 cl (1 ½ oz.) fresh-squeezed lemon juice
- Orange peel twist for garnish

Combine sugar and cinnamon on a small plate. Moisten rim of a cocktail/martini glass with a wedge of lemon then dip the rim in the sugar and cinnamon mixture to coat.

Combine the calvados, triple sec and lemon juice in a shaker with ice. Shake until well chilled. Strain into sugar-rimmed glass.

**Press**

**Awards**

Silver Medal International Wine & Spirit Competition 2009

**Other Info:**

Berneroy Calvados is situated in the heart of the Pays d'Auge region in Northern France. Since its creation in the middle of the 20th Century, Berneroy Calvados has gained recognition as a high quality Calvados and as one of the leading brands in this category. Owner's Camus revamped the whole range, to include a Fine, VSOP, XO and Extra, quite recently and have modernised the presentation.