

Domaine Dupont Calvados VSOP

£57.00 £51.50



Vintage:

Bottle Size: 70cl

Alcohol %: 42%

Country: France

Description: The VSOP is aged for around six years in 400 litre oak casks. The oak comes from the Loire Valley, France and is lightly toasted to help capture the subtle vanilla aroma. The VSOP has fine, oaky spice and a touch of vanilla and balsam. There is an abundance of fresh apple and a touch of butterscotch. Crisp with a little kick from the spirit.

Cepages:

Group: Calvados

Sub group:

Colour: VSOP

Closure: Cork

Producer: Dupont

Website: www.calvados-dupont.com

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:

Press

Awards

Other Info: Domaine Dupont is situated in the heart of the Pays d Auge Calvados; a region long considered to add a little extra to the finesse and delicacy of the calvados because it only permits the use of apples and insists on double pot distillation. Etienne Dupont, who took over from his father in 1980, has worked hard to improve both the old orchards and the distillation methods. The orchards now combine small standard trees as

well as older taller trees, and the varieties such as Saint Martin, Doux Normandie and Noël des Champs are specially cultivated to provide the maximum aromatic qualities from their small fruits. To perfect his distilling techniques, Etienne went to Cognac and studied their methods. This, combined with the knowledge he inherited, produce a spirit that represents the flavour and ripeness of the apple alongside the mellowness and warmth of a wellaged spirit. He also experiments with ageing in different size casks and oak types to ensure that the flavour extracted through distillation is further enhanced during maceration.