



CHÂTEAU DU BREUIL RÉSERVE DES SEIGNEURS CALVADOS PAYS D'AUGE XO

£90.20

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SKU: BRCXO

Categories: <u>Calvados</u>, <u>Château du Breuil</u>, <u>Awardwinning</u>, <u>20</u>, <u>Other Brandies</u>

The Château du Breuil
Distillery takes great pride in
its 42 hectares of orchards
planted with 22,000 apple
trees, set in the heart of Pays
d'Auge, a region renowned for
the excellence of its cider
apples. The mild climate and
clay rich soils give Château du
Breuil the ideal conditions for
growing apples.

This Calvados Pays d'Auge has Appellation Pays d'Auge Contrôlée status, a guarantee of quality that involves the natural fermentation of apple juice followed by a double distillation of the cider. Only the heart of the second distillation is kept for slow ageing in oak casks.

Château du Breuil pays extra special attention when choosing its casks since their quality, size and age play a crucial role in the quality of the ageing process. The subtle osmosis between wood and alcohol will determine the delicacy and bouquet of the Calvados.

Tasting Notes: A full-bodied calvados with a well- balanced aroma and a beautiful amber colour as a result of 20-25 years of ageing in oak casks. Savour at room temperature as an after dinner digestif.

Awards:

Gold Medal and "Outstanding"

– International Wine & Spirit

Competition 2017.

Silver Medal – International

Wine & Spirit Competition

2020.

Silver Medal – General Agriculture Competition, Paris 2020.

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