



CHÂTEAU DU BREUIL COEUR DU BREUIL LIQUEUR AU CALVADOS

SKU: LILAC

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: Liqueur au Calvados is a blend of calvados and concentrated apple juices, together with sugar and natural apple aromas. Refreshing fruitiness from the apple juice is balanced with character and body from the calvados and sweetness from the sugar.

A light and attractive liqueur. Ideally drunk chilled or over ice, and fast becoming a respected cocktail ingredient.

Awards:

4 times medallist and winner of the Award of Excellence at the General Competition in Paris.

Gold Medal – Meiningers International Spirits Awards 2020.

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