

	Technical Sheet <i>Eau de Vie de Cidre -Wheat Cask Finish -Batch n2</i> Blend with Calvados appellation Pays d'Auge Contrôlée
	0_SMI_FT_BOU_020_V2

PRODUCT DENOMINATION

This Eau-de-Vie de Cidre, is a blend of Calvados Pays d'Auge produced in an area delimited by French law in Normandy. It comes from the double distillation of cider, followed blending and aging in oak casks and then further resting in Wheat casks.

The Calvados Pays d'Auge used were elaborated according to Decree n° 2015-134 from February 06.2015 « Calvados Pays d'Auge » AOC.

RAW MATERIALS

Cider is produced by natural fermentation of selected fruits juices obtained by pressing. The whole process is done inside the area of appellation Calvados.

Calvados	57.00%
Osmotic water	42.29%
Sugar in the form of syrup	0.70%
Caramel (if needed)	0.01%

ORIGIN:

France, Normandy.

PROCESS STEPS

DOUBLE DISTILLATION

AGING IN OAK CASKS 4 years minimum

BLENDING

FINISH IN Wheat CASKS 13 weeks

FILTRATION

BOTTLING

CHARACTERISTICS

➤ ORGANOLEPTIC

Color: amber

Nose: *apple, floral, hints of vanilla, red fruits, pleasant vanilla notes, slightly tangy, brown sugar, toasted notes, compote, candied citrus fruits, caramel, rich nose, pronounced wheat notes, gentle liquorice notes, hessian*

Palate: *powerful, tobacco, grain dust, candied fruits, wood, a hint of bitterness, liquorice, sugar, slightly tart, baked apples, grains, rounded, length, gourmet, apple cake, wholemeal bread, long aromas*

Finish : *delicate and fruity*



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➤ CHIMICAL SHEET

PARAMETER	VALEUR	UNIT
Real alcoholic at 20°C	≥ 44	% à 20°C
Volatile substances	>350	g/hl AP
Methanol	< 200	g/hl AP

According to regulation

➤ MICROBIOLOGICAL SHEET

The content of alcohol of the product does not allow the growth of pathogens and adulteration bacteria.

PRODUCT USING MODE

Usually consumed neat at room temperature.

Alcohol should be consumed in responsibly.

BATCH NUMBER/ traceability

We use batch number for our traceability, laser engraved on glass.

This product doesn't have a durability date according to the legislation.

PRODUCT STORAGE

This product should be stored away in a place / area reserved for liquid food products.

Average temperature between + 10 and + 20 ° Celsius.

Too long exposure less than 5 degrees or more than 25 should be avoid.

PACKAGING

Packaged product :

We only use bottles and corks in accordance with regulations 1935/2004 and 10/2011 relating to materials and article suitable for food contact.

GENETICALLY MODIFIED ORGANISMS:

According to the AOC regulation Calvados is free from GMO.

Therefore, the product is not subject to labeling within the meaning of EC regulation 1830/2003.

ALLERGEN WARNING LABELLING:

According to EU regulation n° 1169/2011, no ingredient has to appear on allergen warning.

IONISATION TREATMENT:

We certify the absence of ionization treatment of ours products.

COMPLIANCE WITH DIETS

This product is in accordance with vegetarian and vegan diets.

CONTROLLED BY:	date :
Quality manager: Lucile Pontonnier	08/07/2022