

CALVADOS LECOMPTE

20 YEARS OF EXPRESSION OF NORMAN TERROIR



Calvados LECOMPTE *Vintage 2002*

LECOMPTE Calvados Vintage 2002 has been patiently aged in French oak barrels for 20 years. The passage in French oak barrels in medium toast exacerbates the sweetness of the jammy aromas of this vintage.

TASTING NOTES

TO THE EYE : A bright orange-yellow color

ON THE NOSE : Dried and candied fruits notes, woody vanilla touches, citrus

ON THE PALATE : Nice roundness, sweetness, ripe apple with subtle pepper

A greedy Calvados rich in stewed and jammy aromas

GENERAL INFORMATION

DISTILLERY : Notre-Dame-de-Courson

QUALITY: Calvados Pays d'Auge from the 2002 harvest

DISTILLATION: Double distillation in "Charentais" type stills

AGING CHARACTERISTICS: 19 years in French oak barrels in medium toast

VOLUME: 40% vol

FORMAT: 70 cl with box