



Busnel Calvados

Est. 1820

More than 20 varieties of apples from the Pays d'Auge region in Normandy

France are selected to create Busnel Calvados. Busnel Calvados is a perfect after dinner drink, an interesting addition to your cocktail repertoire with

crushed ice and tonic, or a warming addition to coffee. It is also a kitchen and pastry essential for fine cuisine of all types.

The Pays d'Auge A.O.C. is the most prestigious region for the growing of apples which are distilled into this magnificent beverage. The Pays d'Auge is situated between two rivers and has a variety of soils from sandy and silty to clay and chalk. Each soil is suited to different apple varieties.

The apples used in Calvados are separated into 4 categories, each bringing important characteristics to the final product:

Bitter/Sour apples have rugged tannins and heady aromas

Sweet apples are rich in sugars for fermentation

Bitter/Sweet apples provide complexity and added sugars

Sour/Bitter apples' tartness bring freshness and acidity

Most cider apples are very small. 20 apples weigh about 2 pounds. It takes 1250 tons of apples to get 1000 liters of juice to turn into cider. Only 60 liters are left after the entire process is completed.

After the juice is naturally fermented (no yeast is added) into cider, it is distilled in a Charentais still. After 6 hours of heating and obtaining 30% alcohol, the beginning and end distillations are cut, reserving only the pure heart of the distillation. Then the process is repeated for 14 to 18 hours to reach a 70% of alcohol. Again only the purest heart of the distillation is reserved.

The fresh eau d'vie is aged in old oak casks, sometimes more than a century and a half old. The casks are fairly small - between 350 to 380 liters. The barrels and the fresh air exchange bring tannins, a rich amber color and balanced aromas and flavor.



Tasting Notes:

Fine: A bouquet of fruity aromas. It is best enjoyed over ice or as an aperitif with tonic. It mixes with other spirits to add a Normandy twist to your favorite cocktails. It is a wonderful addition to sauces and desserts.

Vieille Reserve VSOP: A harmonious blend of oak and fruit notes. Perfect for after dinner sipping or as a "Trou Normand": a traditional Normandy way of making a little more room for the next course of a lovely dinner.

Wine Enthusiast "50 Best Buy Spirits 2006"
"Recommended"

Hors d'Age 12 Year Old: The finesse of additional aging of only the best of the orchard.

Wine Enthusiast "Best of the Year 2005"
"Superb/ Highly Recommended"

Opening nosings offer concentrated oak, paraffin/ melted candle and baked apple: bouquet expands incrementally as raisiny/ pruny / dried red fruit and cocoa override the wood and wax aromas. Palate entry is long, properly oily and full bodied: the flavor profile turns raisiny and chocolaty"

It is concentrated apple essence. The longer aging also add a nutty quality to the finish.

Busnel Hors d'Age is an elegant way to end a meal. Calvados is a perfect alternative to Cognac or Armagnac, grappa or other brandies.



Fun
Calvados
Cocktails



In France,

Calvados is sipped after dinner or even in the middle of a large feast to create the traditional "Trou Normande", leaving you a little room for more food!

Calvados can also be used to create a number of fun cocktails. Use Busnel Calvados in any recipe in place of Whiskey, Cognac, or Bourbon for a sinful change.

The Forbidden Fruit

A new Twist on the classic Champagne Cocktail. Place a sugar cube in a champagne glass. Add a few drops of bitters. Pour in a jigger of Calvados and top with Sparkling wine.



The Original Sin

1 part Calvados
3 parts tonic
Simple but very tasty.
The tonic brings out the bright Apple



Sin City

2 oz Calvados
1/2 oz Sweet Vermouth
1/2 oz Dry Vermouth
1 dash of Bitters

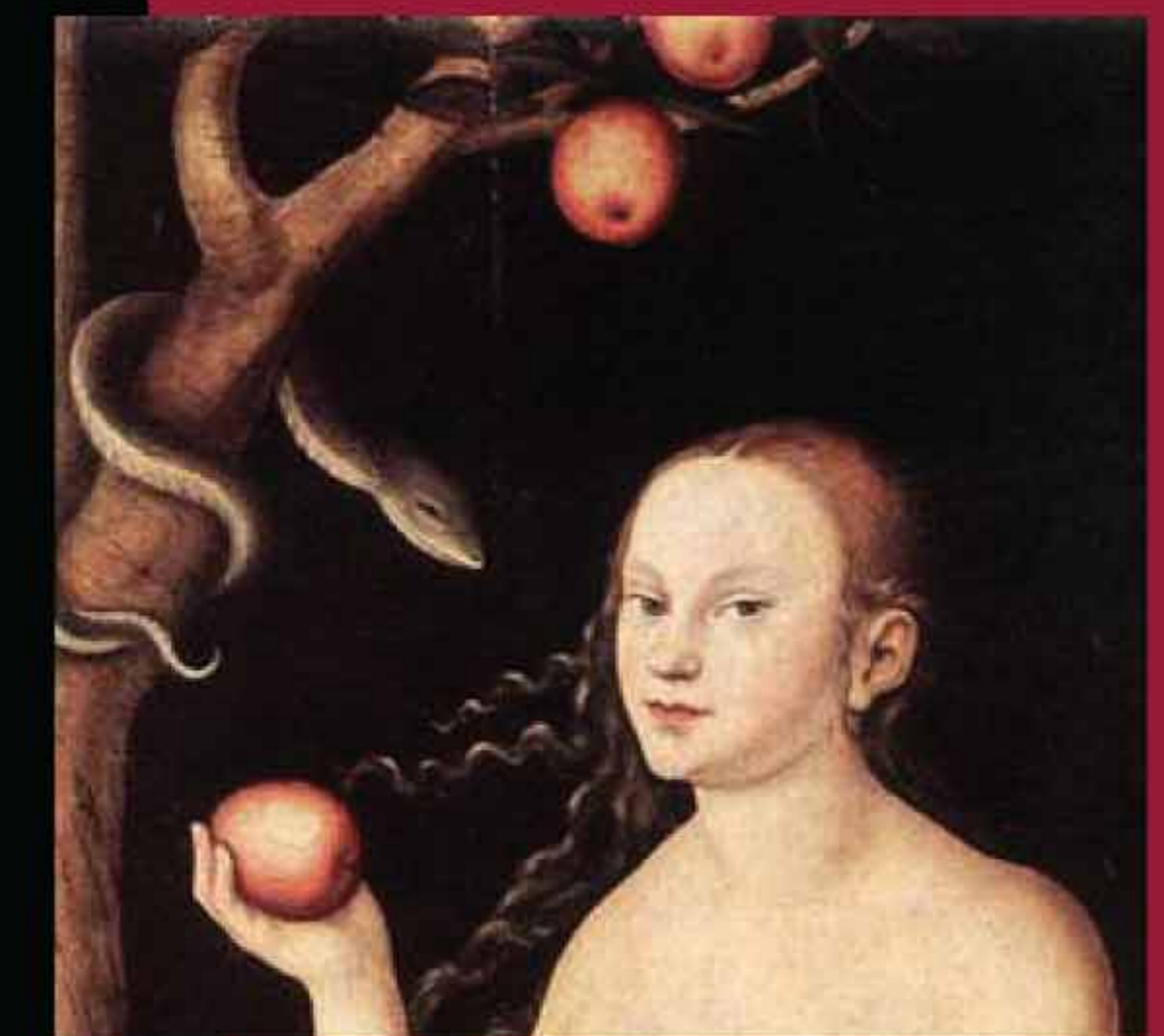


A French Twist on the Traditional Manhattan



Busnel Calvados

Apple in its
most Sinful
Nature



The Nectar of Normandy

Busnel Calvados

Imported by Evaton, Inc
Stamford, CT 06905

1.203.968.8220
info@evaton.com

www.evaton.net