

**MAISON
BUSNEL**

1820

Since 1820, Maison Busnel has been sharing the authentic heritage of Normandy through its exceptional Calvados.

At the heart of this expertise lies the AOC apple, a unique regional treasure. The house's signature savoir-faire is the double distillation of the finest ciders, ensuring high-quality Calvados. Today, Cellar Master Gaëtan Delamare perpetuates this legacy, mastering the art of blending to elevate the richness and character of each expression.

BUSNEL FINE VS PAYS D'AUGE AOC BUSNEL CALVADOS

ORIGIN : PAYS D'AUGE NORMANDY, FRANCE

AGEING : A BLEND OF MINIMUM 2 YEARS - OAK CASK

ABV : 40°

CONTENANCE : 35/70/75cl



..... TASTING NOTES

APPEARANCE

Bright golden colour

NOSE

The initial impression is clean and fruity, giving way to distinct apple aromas. The finish is more delicate, revealing notes of fresh pears.

PALETTE

The attack is smooth and refreshing, followed by flavours of ripe fruit such as apples and citrus, enhanced by a touch of vanilla.

The finish lingers beautifully, with subtle oaky notes.

..... DEGUSTATION

Perfect for enhancing ice-cream desserts, pastries or flambéed dishes.