

**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 VSOP PAYS D'AUGE AOC BUSNEL CALVADOS

ORIGIN : PAYS D'AUGE - NORMANDY, FRANCE

AGEING : A BLEND OF MINIMUM 4 YEARS

ABV : 40°

CONTENANCE : 50/70/75cl



TASTING NOTES

APPEARANCE

Amber colour.

NOSE

Sweet, characterised by ripe apples and toasty notes.

PALETTE

Roundness and generosity are expressed through aromas of cinnamon and ripe fruit, leading to an elegant and lingering finish.

DEGUSTATION

Enjoy neat, in cocktails or with a splash of water or a few ice cubes to bring out its full aromatic richness.