

**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 XO 12Y

PAYS D'AUGE AOC

BUSNEL CALVADOS

ORIGIN : PAYS D'AUGE - NORMANDY, FRANCE

AGEING : A BLEND OF MINIMUM 12 YEARS - OAK CASK

ABV : 43°

CONTENANCE : 70/75cl



TASTING NOTES

APPEARANCE

Mahogany colour

NOSE

candied fruit and mild spices

PALETTE

Notes of nutmeg, roasted coffee and dried fruit. The finish, of great length, leaves an intense fruity impression.

DEGUSTATION

As an aperitif, it is best enjoyed neat, at room temperature, after a brief aeration in the glass to reveal its full complexity.

As a digestif, it delights lovers of rich spirits, offering a truly enjoyable tasting experience.

This calvados pairs wonderfully with a matured Norman cheese or a full-bodied coffee.