

# CALVADOS LELOUVIER

*Calvados depuis 1933*



## *Pommeau de Normandie*

### *Presentation*

Pommeau de Normandie is a blend made of three parts of fresh cider apple juice and one part of calvados. The appellation requires a minimum ageing of 14 months in oak barrels after the blend is made. over 30 different varieties of cider apples can be used for its elaboration. Pommeau de Normandie should be served chilled (8° to 10°C) in a tulip glass. Its apple aromas, fruit exuberance and moderate sweetness make it a fantastic aperitif. Before dinner, one can have it pure or in cocktails as a long drink with Champagne or even mixed with numerous spirits. An excellent match with many desserts and foie gras. It also gives a delicious apple perfume to many dishes.