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BORDELET CALVADOS GRANIT

ÉRIC BORDELET, Charchigné, Château de Hauteville

1999 27511 50 CL

El alambique único "Jean-Pierre Ferrand" permite una doble destilación singular y precisa, y el embotellado se realiza barrica a barrica, sin ensamblaje, y de forma manual.



Grape varieties

30 varieties of pear trees from 200 to 300 years old

Origin

France, Normandy, Charchigné, Château de Hauteville

Soil

slate

Vinification

double distillation of Granit poiré (manual harvesting, soft pressing, ancestral method with indigenous yeasts)

Ageing

24 years in selected oak barrels in the Château de Hauteville cellar, in perfect natural conditions of humidity, temperature and oxygenation, with evaporation (“la part des anges”) limited to 1% per year.

Characteristics

Organic

Properties

Alcohol: 43 %

Also appears in:

Price: Más de 50€