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BORDELET CALVADOS ARGELETTE

ÉRIC BORDELET, Charchigné, Château de Hauteville

1996 27510 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

50 bitter (40%), sweet (40%) and sour (20%) varieties of apple trees from 150 to 300 years old.

Origin

France, Normandy, Charchigné, Château de Hauteville

Soil

slate

Vinification

double distillation of Argelette cider (manual harvesting, soft pressing, ancestral method with indigenous yeasts)

Ageing

25 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: 47 %

Also appears in:

Price: Más de 50€