



## LELOUVIER CALVADOS

### 1970 | 50 Years Old

Over the years André and Christian Lelouvier have compiled a large selection of old and rare vintage Calvados, some of them dating back to 1933. Each year offers a unique and exceptional spirit.

#### **Tasting notes**

##### **Color**

Very dark amber

##### **Aroma**

Elegant aromas of leather and tobacco.

##### **Taste**

Full-bodied and rich with great acidity.

About Lelouvier Distillery Calvados is produced in Normandy and it is obtained from the distillation of cider or poiré. Lelouvier is located in the southern part of the region. Calvados Domfrontais extends over the Manche, Orne and Mayenne rivers. An original and unique landscape in France, its orchards reach 15 metres in height and the pear trees are said to be "tall-stemmed". About fifty varieties of apples and a hundred cider pears are grown here. Calvados is also a French spirit which recalls the traditions and know-how of our producers.