



LELOUVIER CALVADOS

1971 | 49 Years Old

Over the years, André and Christian Le Louvier have composed a wide selection of old and rare Calvados, dating back to 1933. Each year offers a unique and exceptional character.

Tasting notes

Color

Deep amber

Aroma

Delicate and fruity with exquisite aromas of ripe apples, walnut and oak barrel.

Taste

Particularly delicate and full of finesse with a deep bouquet of apples, slightly caramelised pears and oak wood.

Finish

Fruity and long-lasting

About Le Louvier Distillery Calvados is produced in Normandy and it is obtained from the distillation of cider or poiré. Le Louvier 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.