

Charles de Granville 30 ans d'âge, Calvados, Frankrike

Historia:

The legend tells of how a 14 years old orphan, who was only known by his first name Charles, enlisted as a corsair in Saint Malo under the reign of Louis XIV, the Sun King. He was in charge of feeding the crew. During sea voyages, he was the first to load on board a brew of his own making which was judged to be excellent. It was a distillate of fermented apple and pear juice which was supposed to ward off scurvy. The legend adds that several years later, Charles met up again with his fiancée and settled with her in the town of Granville. His great military deeds attracted the King's favours and he was granted the name of Charles de Granville. He then had the idea of storing his brew in oak casks and devoted the rest of his life to perfecting and producing the product which was to make his reputation : Charles de Granville Calvados.

Since then Calvados Charles de Granville did not stop conquering all over the world the biggest tables of high gastronomy.

They were served in particular to the Royal court of England, the Court of France and in the 19th century at the table of the czar of Russia.

In the 20th century, the president Roosevelt ordered it for himself!

Framställning:

The Charles de Granville Calvados are produced using the best traditional varieties of apples (Bisquet, Bedan, Petit Joly, Saint Martin), from orchards fully exposed to the elements...Splendid in spring.

Picked when they are fully ripe, the apples keep a slight acidity which will exclusively bring together finesse and intense aromas during the distillation.

A passion of our profession: distillation is the real birth of Calvados. For up-market products, it must be perfectly made and the eau-de-vie must be very pure, with fine and delicate aromas.

The 'élevage', also called the ageing process holds a real importance in the elaboration of the famous Calvados : this ageing is realized in small new or recent oaken casks, which turn darker and darker. With years, they become almost black. So delicately aged, Calvados Charles de Granville obtains a subtle smoothness and an intense bouquet which make them real exceptional brandies.

Charles de Granville 30 ans d'âge: Amber colour with golden highlights. Lovely nose of roasted caramelized apples, blended with touches of vanilla and orange peel. Round and delicate in the mouth, with caramelized flavours at first, then impressions of candied fruits and soft spices that lead to a finish of liquorice and roasted coffee notes.