CALVADOS - CASK FINISH COLLECTION - ISLE OF SKYE - TORABHAIG -

A.O.C. CALVADOS DU PAYS D'AUGE

The "Cask Finish" collection is born from the desire to enrich the classic aromatic palette of our calvados by refining in casks that have previously contained wines and spirits.

With this edition, Calvados & Skye barrels, we offer you a surprising alliance between the fruity and pastry notes of calvados and the smoky, salty and mineral aromas which have made the reputation of the distilleries located on the Isle of Skye.

Aimed at lovers of spirits, this collection in very limited quantities has been designed to surprise your taste buds and especially to make you happy!



Elaboration

The apples are mixed, crushed and pressed. The apple juice ferments completely to give the cider to distill. The double distillation takes place one month after the cider fermentation process. The first distillation of the cider gives the small water at 30% vol. and it is the second distillation, that of the little water, which gives Calvados.

Aging: 4 years minimum in toasted oak 400-Liter barrels including 25% new barrels. Minimum finish 6 months in 220-Liter barrels having contained Torabhaig whisky.

Tasting notes

Eye: pale yellow, golden highlights, clear and bright.
Nose: fresh, powerful and mineral. Scent of stewed apples underlined by aromas of graphite, ash and liquorice.
Mouth: round and powerful attack brought by the finesse and smoothness of the calvados, supported by smoky and mentholated notes of the whisky. Very long and fresh finish.

Suggestions

- The atypical notes of this calvados will associate well with olives, charcuterie, dried meats and smoked fish, fresh ash goat cheese, dried fruits, dark chocolate or salted butter caramel desserts.
- As an Aperitif: on its own, over ice, or with a drop or two of water to let it release its aromas.
- As a digestive: Drinking temperature 20-22°C (68 to 72°F).
- Storage: very long, bottles upright without special precautions.

Press comments and Awards

☆ London IWSC International Wine & Spirit Competition 2025: Bronze medal

Bottle type: 70 cl
Alcohol: 51% vol.

DOMAINE DUPONT
14430 VICTOT-PONTFOL - FRANCE
TEL.: +33 (0)231.632.424 - FAX: +33 (0)231.631.476 - EMAIL: INFO@CALVADOS-DUPONT.COM.