

L'INTERVALLE AOC CALVADOS RESERVE



APPLES: +30 different native varieties.

MAKER: Nicolas Garnier

CRUSH: October & November

DISTILLATION: November – December in copper column still (built 1923)

AGING: At least 2 years in French Oak Barrels

40% ABV

The Garnier family has been making Calvados and Pommeau de Normandie in the purest artisanal tradition since 1877. For 140 years and with the greatest respect for tradition, the family has been farming apples from the orchards surrounding the distillery in Frênes, in the heart of the Lower Normandy countryside.

More than 30 native apple varieties are farmed. After the harvest and fermentation, the cider is distilled using their copper still, acquired in 1923 and still in operation today. L'Intervalle Calvados Reserve is then aged in French oak barrels for a minimum of two years. Some of the barrels date back to the origins of the distillery.

Our Calvados will surprise you with its elegance, character and authenticity.

