# PALMBAY<sup>®</sup>

## Mizunara Cask Finish XO

#### BACKGROUND

Boulard Calvados is the first name in super-premium Calvados, the celebrated applebased spirit unique to the Normandy region of France. Boulard was Founded in the late 1820s by Pierre-August Boulard. Boulard's time-honored reputation begins in the firm's 150 acres of orchards and 35,000 apple trees in the Pays d'Auge district, the officially designated source of the finest apples in Normandy. Over 120 varieties of apple, from 800 varieties grown in Boulard's orchards, are selected for production of Boulard Calvados (over twice the number of varieties stipulated by the governing body regulating Calvados production). Boulard Extra is crafted by marrying only the oldest and most elegant vintages of Boulard Calvados' special reserves. Boulard pushes the boundaries of calvados with a new range of innovative and experimental small cuvées in limited editions called "THE 12 BARREL SERIES". Each edition is born of our Calvados Pays d'Auge meeting with casks from distant horizons and expresses all the savoir-faire and innovativeness of our Cellar Master.

#### AGING

This limited edition Mizunara Cask Finish is part of Boulard's innovative 12-Barrel Series. It is a tribute to Japan, one of the very first Asian countries where Boulard exported its calvados. This XO is a blend of Calvados Pays d'Auge aged in French oak barrels in our cellar in Normandy before a finish of several weeks in new Japanese casks of Mizunara oak. This oak is endemic of the Japanese archipelago and is used to age the best Japanese whiskies. Boulard is the first Calvados house to associate it with its eaux-de-vie.

### TASTING NOTES

Bright amber. Bouquet with notes of incense, green wood, tobacco, coffee and linden. Generous tastes of red fruits, green hazelnuts and candied apple hints. A complex finish of stewed fruits and slightly peppery flavors. Enjoy neat or on the rocks.





origin Normandy, France

sizes 750ml

TECHNICAL DETAILS ABV: 44%, Closure: Cork



