

## Rye Cask Finished VSOP

### BACKGROUND

Boulard Calvados is the first name in super-premium Calvados, the celebrated apple-based 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

The limited-edition Rye Cask Finish VSOP is part of Boulard's innovative 12-Barrel Series. It blends Calvados Pays d'Auge aged in oak barrels in our cellars in Normandy, followed by a 12 week stay in casks that formerly held American Rye Whiskey.

### TASTING NOTES

Golden amber color. Aromas of vanilla, hazelnut, almond, and rye bread. Tastes of oven-cooked apple, dry fruit, crème brûlée, and sweet corn. A nice, lengthy finish with lingering hints of vanilla and licorice. Enjoy neat, on the rocks, or in cocktails such as a Manhattan.



### ORIGIN

Normandy, France

### SIZES

750ml

### TECHNICAL DETAILS

ABV: 44%, Closure: Cork

