



CHÂTEAU DU BREUIL POMMEAU DE NORMANDIE

£18.50

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The Château du Breuil Distillery takes great pride in its 42 hectares of orchards planted with 22,000 apple trees, set in the heart of Pays d'Auge, a region renowned for the excellence of its cider apples. The mild climate and clay rich soils give Château du Breuil the ideal conditions for growing apples.

This Calvados Pays d'Auge has Appellation Pays d'Auge Contrôlée status, a guarantee of quality that involves the natural fermentation of apple juice followed by a double distillation of the cider. Only the heart of the second distillation is kept for slow ageing in oak casks.

Château du Breuil pays extra special attention when choosing its casks since their quality, size and age play a crucial role in the quality of the ageing process. The subtle osmosis between wood and alcohol will determine the delicacy and bouquet of the Calvados.

Tasting Notes: Pommeau de Normandie is a harmonious combination of apple juice and calvados. The sweetness of the apples and calvados aged in oak casks makes Pommeau de Normandie an original aperitif drink and an excellent accompaniment served chilled with desserts.

Awards:

4 times medalist at the General Agriculture Competition in Paris, including Silver and Outstanding in 2016, and Silver again in 2020.

Silver Medal - International Wine and Spirit Competition 2017.

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