



Claque-Pépin

CALVADOS



History:

The name Claque-Pépin comes from a type of apple variety, which when ripe, rattles when shaken. The name translates to the seeds (pepin) which rattle (claque). The property is located in the Normandie region, nestled between the Domfrontais and the Pays d'Auge, in the 17th century farm next to the ancient chateau of Serans, formerly the family estate of the Louvet family.

Claque-Pépin officially began 13 years ago. However, current owner Benoit Louvet has been immersed in the world of distilling and ageing for many years. He began his "apprenticeship" fairly young with his grandfather Vital. After working for a few other Calvados producers as cellar master, he decided to start his own artisanal production and perpetuate the art of making calvados and cider, while respecting the Normand tradition and the environment.

Appellation:

The property and orchards are ideally situated in the Calvados AOC, just in between Pays d'Auge and the Domfrontais, producing cider and Calvados with the round and refined flavors of Calvados of the Pays d'Auge and the spicier notes typical of Calvados of the Domfrontais.



Benoit Louvet grows apples and pears but also buys from a few growers around, especially in the Domfrontais, an area he loves. After he makes his cider, an itinerant distiller comes to the farm to distill Benoit's ciders to his specifications.

The young calvados are redolent with apple and pear, maintaining the subtle aromas of the fruits. The older calvados reveal flavors of orange blossom and candied fruit, as well as hints of balsamic spice, wood, cigar box, and chocolate.

Claque-Pépin Calvados Fine is a young calvados with a golden hue, a pronounced aroma of apples, and a soft mouth feel. This quality is a blend of apples and pears which come mostly from the Domfrontais area.

Claque-Pépin Calvados Hors d'Age 6 years is crafted from a blend of old calvados. Aromas of flowers on the nose with flavors of fruit, pear and vanilla and a slight hint of oak on the palate with a long finish.

- *93 points, Finalist, Great Value, Highly Recommended (Ultimate Spirits Challenge 2017)*

Claque-Pépin Vieille Reserve is the first USDA certified organic calvados available in the U.S. Average 6 years old. A pale yellow amber with a floral, fruity nose with aromas of iris and nuts. Herbaceous and vegetal on the palate.

- *92 points, Great Value!, Excellent, Highly Recommended (Ultimate Spirits Challenge, 2018)*

Claque-Pépin's 20 Year Old Calvados presents a balanced aromatic finesse on the nose, with pear forward, and a remarkable smoothness on the palate.

- *93 points, Finalist, Highly Recommended (Ultimate Spirits Challenge 2019)*

