

**Roger GROULT**  
CALVADOS PAYS D'AUGE  
*Appellation Calvados Pays d'Auge Contrôlée*



# Calvados Roger Groult Cidre "Les Grisettes" 2014

A family estate spanning four generations, the "clos de la Hurvaniere" lies in the heart of the Pays d'Auge. Planted on flint clay covered with fine, silty soil, the Groult's 65 acres of orchards yield 50 varieties of apples which are either sweet, bitter-sweet or acidic.

Pioneers in long-aging their Calvados, a separate cellar has been built and dedicated to each generation of the family, giving a feeling of continuity, consistency, and quality when touring the estate. 5th generation grower-producer Jean-Roger Groult double distills his aged cider on 3 small, wood-fired alembics in the tradition of this iconic house.

## Extra Dry Cider 2014

Picked by hand from the domaine's orchards, 10 varieties of Pays d'Auge cider apples were used to create Les Grisettes. Mostly bitter apple varieties used.

Fermented and bottled using the Champenoise method.

Bottled at 6.5% ABV. Only 2,700 bottles made in 2014.



### Tasting notes (from VinConnexion):

**Color:** Deep gold with copper nuances, beautiful brightness.

**Nose:** Intense cooked apples, aromatic herbs, a note of fennel, tarragon, and a hint of smoke and toast.

**Palate:** Harmonious and fruity, very long and fresh.

An easy sipper that may be enjoyed at any time. Works beautifully as an aperitif with cured meats and cheese, especially Camembert. Pairs well with pork or apple dishes, as well as desserts.

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