

# Calvados Chauffe Coeur

## The making of Calvados Chauffe Coeur:

Origin: According to the original and ancient recipe, the Calvados Chauffe Coeur are a blend of Calvados Appellation (single distillation) and Calvados Pays d'Auge (double distillation).

Apples: a wide variety of acid, bittersweet cider apples are used; they are pressed by varieties and each juice is stored individually in stainless steel vats until the first fermentation; then the juices are blended for the specific purpose of making Chauffe Coeur, the blend undergoes a second fermentation and is left to age for a minimum of one year.

Distillation: Single and double distillation; for the double distillation, the heads and tails are discarded; only the heart of the distillation, where all the aromas and fruit are nestled, are used for making the Chauffe Coeur quality.

Aging: in old 12hl oak barrels from the Limousin. Old oak is used in order to preserve the fresh taste of the apples.

Blending: Usually, the blending takes place about a year before the final product is meant to be bottled, when the various eaux de vie have aged well and for a long time. At that time also, if some strength reduction is needed, it will be done, slowly and little at a time over a few months. Chauffe Coeur Calvados are sold at 43% volume, the best volume according to the cellar master. There is no sugar, caramel or color added.

Chauffe Coeur Calvados VSOP is aged a minimum of 6 years in oak.

95 points. Gold medal “Exceptional.” (*Beverage Tasting Institute*)

“Highly Recommended / 90-95 / Best Buy” (*Wine Enthusiast*)

“Highly Recommended / 4 stars” (*Spirit Journal*)

Chauffe Coeur Calvados Hors d'Age is aged a minimum of 15 years in oak.

“Top 50 Best Spirits 2008” “Highest Recommendation / 96-100 / Best Buy” (*Wine Enthusiast*)

“Highest Recommendation / 5 stars” (*Spirit Journal*)



# Chauffe-Coeur Rum Blanc

Appellation d'Origine Rhum Martinique Agricole Contrôlée

## Brief process for Martinique Agricole Rums:

Location: Martinique Island, French Indies

Fruit: Sugar cane

Official Appellation: There are 2 kinds of rums: rhums made from first pressed sugar cane juice, which are the only rums to bear the Official Appellation: Rhum Agricole and rums made from the residuals of sugar cane juice, such as molasses, which is simply called "rum."

Distillation: Rhum Agricole is single distilled in a column still

Aging: Rhum Blanc: 3 months in ceramic or steel vats. Rhum Vieux: 3 years in Limousin oak barrels.

The sugar cans are first defibered with a shredder, then sprinkled with water and crushed with a mill powered by a steam engine. The juice that comes out, the "vesou," is filtered twice and then left to ferment in stainless steel vats until it reaches a minimum degree of 5% alcohol.

After 3 days of fermentation, the sugar cane wine is then distilled until it reaches an alcohol level of 70%. The white rums will rest in stainless steel vats for 3 months and will then be reduced to about 50% alcohol for consumption; the rums intended for aging will be put into wood barrels.



## The making of Chauffe Coeur Rhum Martinique Agricole

Origin: the sugar cane comes from 2 small producers in Martinique and only the freshly extracted sugar cane juice is used for fermentation and distillation, therefore ensuring the label of origin Martinique Agricole.

The distillation: single column still distillation.

Aging: The Rum Blanc is aged at 54% vol. in stainless steel tanks for 3 years.

Blending: Usually, the blending takes place about a year before the final product is meant to be bottled, when the various eaux de vie have aged well and for a long time. At that time also, if some strength reduction is needed, it will be done, slowly and little at a time over a few months.

There is no sugar, caramel or color added.

Chauffe Couer Rhum Agricole Martinique Blanc: 54% ABV

Layers of vanilla bean, unsweetened coconut milk, cocoa bean and raw cane. Oily and sweet finish.

**5 stars / Highest Recommendation. Top 50 Best Buy Spirits 2006**

“A wonderful, layered bouquet that includes aromas of milk chocolate, honeysuckle, cream soda, unsweetened coconut, raw vanilla and cocoa bean, walnut and paraffin. The palate entry is deliciously sweet and oily; by midpalate the flavor includes a foundational spirit presence along with the honeyed taste. Finishes sweet, and textured. A state-of-the-art rum agricole. Best Buy.” (*Wine Enthusiast*, Nov. 2006)

**“5 stars / Highest Recommendation / Best Buy”** (*Spirit Journal*)

