



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 (pépin) which rattle (claque). The property is 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 Benoît Louvet has been immersed in the world of distilling and aging 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.

Benoît 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 Benoît’s ciders to his specifications.

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.

- *92 points, Great Value (Ultimate Spirits Challenge 2023)* - *92 points (Wine Enthusiast 2021)*

Hors d’Age: is a min. of 6 years and 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.

- *94 points (Wine Enthusiast 2021)* - *93 points, Finalist, Great Value, Highly Recommended (Ultimate Spirits Challenge 2017)*

Organic Vieille Réserve 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.

- *97 points (Wine Enthusiast 2021)* - *92 points, Great Value, Excellent, Highly Recommended (Ultimate Spirits Challenge, 2018)*

10 Year Old Organic: Our newest organic calvados is deeper, rounder and longer than the delicious Vieille Réserve, delicately balancing oaky notes with apple and pear.

- *95 points (Wine Enthusiast 2021)* - *Gold medal (Consumer Choice Awards 2021)*

Organic XO Single Cask #077: Cask Strength: 61%, Finished in Cognac Barrel from Distillerie du Peyrat (organic). Copper orange hues. The first nose releases hints of spices and vanilla, followed by complex notes of fruit compote with some pitted plum and a light orange rind finish. The palate is very intense, spiced and voluptuous, with persistent notes of dried fruits on the finish.

20 Year Old presents a balanced aromatic finesse on the nose, with pear forward, and a remarkable smoothness on the palate.

- *93 points (Wine Enthusiast 2021)* - *93 points, Finalist, Highly Recommended (Ultimate Spirits Challenge, 2019)*

30 Year Old: Nose of dried fruits, cigar box and hint of orange peel. The palate is very much like the 20 yrs old with a stronger intensity of the wood and an added note of caramelized apple and a touch of smoke. It has a very refined finish, really round and silky, where the fruits (apple and pears) manage to still be lively. It’s amazing to see them come through so well after 30 year!

40 Year Old: Toasty baked apple nose with resinous walnut notes. The palate is sweet initially, then dries up, revealing flavors of cinnamon, unsweetened cocoa, and then sweetens again with notes of quince paste and caramelized apple pie (tart Tatin). Toasty long finish, where all the flavors of the palate remain in unison long after the last sip.

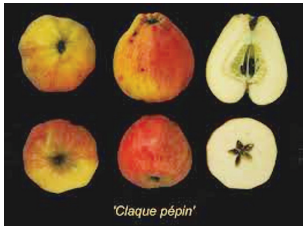
- *94 points (Wine Enthusiast 2021)*





Claque-Pépin

CIDER & APÉRITIFS



The Cider:

The cultivation of the cider apple stems from the equal respect for tradition and the ecosystem. The cider trees, with their shapely, tall branches and deep roots reflect these ideals.

Cider is primarily a matter of terroir, the soil which gives its particular character to the apples and the product. A good cider is also a fruit; the apples bring the richness of their aroma and flavors to the cider. A great cider is an expression of skill: a multi-generational knowledge passed down by those who first cultivated the land and who bequeathed their knowledge of apples and cider-making to today's generation.

Claque-Pépin Dry Cider is made from traditional cider apples. The tart flavors of the bittersweet fruit give the cider an aromatic kick. Harmonious, soft and structured, with a long finish.

- *94 points. Great Value, Excellent, Highly Recommended (Ultimate Wine Challenge, 2017)*

Claque-Pépin Poiré Cider is USDA certified organic pear cider. This Normandy Organic Pear Cider, made in the champenoise method, is light and refreshing with notes of succulent pear and a tart green apple finish. It goes well with all types of food, as an apéritif or with dessert.

The Pommeau:

Pommeau is a traditional apéritif of the Normandy and Brittany regions of France made by mixing unfermented apple juice with apple brandy (Calvados in the Calvados region and lambig in Brittany). It is overseen and protected by an Appellation d'Origine Controlée as Pommeau de Normandie (and Pommeau de Bretagne in Brittany).

Claque-Pépin Pommeau de Normandie is a mixture of approximately 1/4 Calvados and 3/4 apple juice and aged for minimum of fourteen months. With an ABV of 17%, it is closely related to the Pineau des Charentes and serves as a wonderful apéritif or as an accompaniment to melon or blue cheese. It is also popular with a variety of desserts, including any chocolate or apple-based dishes.

- *94 points (Ultimate Wine Challenge 2018)*

Poirinella:

Claque-Pépin Poirinella is an organic pear-based apéritif, made from a combination of organic Calvados and organic pear juice and aged in oak barrels.

Serve as an apéritif, with cheeses or fruity desserts or in your favorite cocktails.

