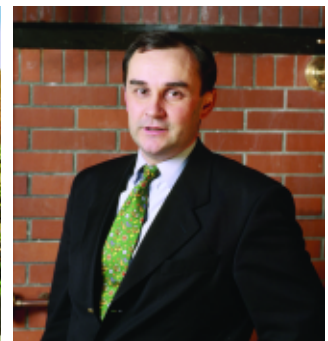




Wine Region: NORMANDY, FRANCE

Date Established: 1825

Master Distiller: RICHARD PREVEL



Among connoisseurs of Calvados, the famed apple brandy from the orchards of Normandy in northwest France, it is fair to say no other name commands greater recognition than that of Calvados Boulard. Known for its output of super-premium Calvados, this family-owned producer in the Normandy town of Coquainvilliers is the number one Calvados sold in the United States, and is in distribution in a further 60 countries worldwide.

Founded in the late 1820s by Pierre-Auguste Boulard, Boulard Calvados is headed by Managing Director Vincent Boulard, the fifth generation of his family to oversee this family-run concern.

Boulard's time-honored reputation begins in the company's 150 acres of orchards and 35,000 apple trees in the Pays d'Auge district of Normandy. This area is the officially designated source of the finest crop of apples in the entire region. The designation Calvados Pays d'Auge is the Calvados equivalent of a fine Grande Champagne Cognac.

Over 120 varieties of apple from among 800 varieties grown in Boulard's orchards are selected for production of Boulard Calvados. This is more than double the number of varieties stipulated by the governing body responsible for regulating Calvados production.

The distillation is carried out at Boulard's state-of-the-art facility, the Moulin de la Foulonnerie in Coquainvilliers in the heart of the Pays d'Auge. Visitors are welcome at the distillery, which is open for tours and tastings by appointment, from November through March. The distillery also includes a small restaurant featuring a menu that highlights Normandy-style cuisine.

**CALVADOS GRAND SOLAGE VSOP:**

Double Gold Medal

*San Francisco World Spirits Competition, 2006*

**CALVADOS MILLÉSIME:**

The only Calvados resulting from the harvest of one single outstanding vintage.

**CALVADOS X.O.:**

Double Gold Medal

*San Francisco World Spirits Competition, 2005*

**FOUNDER'S RESERVE:**

A classic blend of Calvados with an average age of 12 years.

**RESERVE DU CHEF:**

Crafted expressly for cooking; in a convenient 200ml bottle, finished with a helpful measuring cap closure.

