

Calvados Boulard



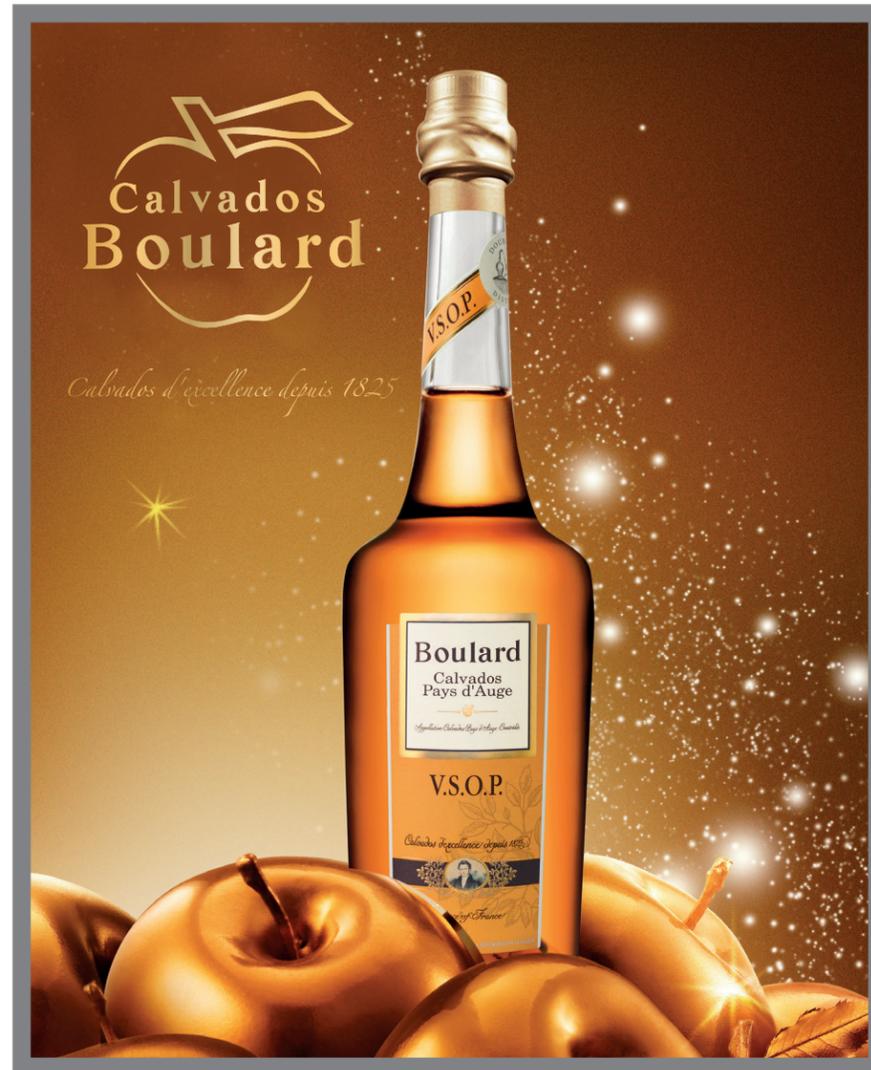
Region: Normandy, France Date Established: 1825 Master Distiller: Richard Prevel

Among the connoisseurs of Calvados, the famed apple distillate from the orchards of Normandy in northwest France, no other name commands greater recognition than that of Boulard. For nearly 200 years, Calvados Boulard has been produced by the Boulard family in the town of Coquainvilliers in the Pays d’Auge(pays – dooj) region. Today, Boulard is run by the fifth generation, Vincent Boulard.

Founded in 1820 as both a cider and calvados production distillery, Pierre-Auguste Boulard was very active in the development of the calvados category. Calvados may be produced anywhere in Normandy with basic category guidelines, but only the finest expressions of Calvados come from the additional regulations applied to the small region of Pays d’Auge.

The Pays d’Auge region is much like that of the Grande Champagne region of Cognac, in its strict and finite regulations for spirit production. Calvados Boulard is the most notable of the Calvados found within the small region. Working with a co-op of growers on the 150 family owned acres, they harvest over 120 varieties of apple from the nearly 800 varieties grown. This combination of apples creates a distillate that allows the flavor profile to be very fruit forward in complexity and balanced.

Per production law for the region, Calvados Boulard is distilled two times in copper pot stills before being laid to rest in new Limousin Oak barrels. By regulation, each Calvados must be aged no less than 2 years. Age designations are similar to those used in Cognac (i.e, 2yrs-VS, 4yrs VSOP, etc.)



- **VSOP** A combination of 4 and 10 year aged Calvados with an average age of approximately 7 years. **Double Gold Medal** winner of “Best Brandy” 2012 San Francisco World Spirits Competition.
- **XO** A blend of Calvados aged between 8 and 15 years old for an average age of 12 years in Limousin Oak casks.
- **CALVADOS AUGUSTE** Developed in honor of the famous ancestor Auguste Boulard, this marque is a combination of ages between 15 and 25 years. Packaged in a uniquely and beautifully designed decanter.
- **CALVADOS BOULARD EXTRA** Unique aging and combination of very old and very rare Pays d’Auge calvados making nearly a decade to perfect by the cellar master. It contains calvados that has been aged from 25 year to much older reserves.



- V.S.O.P. was awarded a **DOUBLE GOLD** at the 2014 San Francisco World Spirits Competition
- X.O. was awarded a **GOLD** at the 2014 San Francisco World Spirits Competition
- XO Auguste was awarded 93 Pts – **FINALIST** - 2014 Ultimate Spirits Challenge-New-York

