

CALVADOS
Roger GROULT



PM SPIRITS LLC

CALVADOS PAYS D'AUGE JURANÇON CASK FINISH

Jean-Roger Groult has experimented with cask-finished Calvados for the past several years, using casks that previously held whisky, lambic beer, sherry, and more.

This bottling, a PM Spirits Pick, aged for 9 years in a used Calvados barrel – the traditional aging method for the spirit – before being moved for 3.5 more years to a cask that previously held Jurançon from Domaine Cauhapé. Jurançon is a sweet wine made in southwest France, using late-harvested grapes which have been allowed to shrivel on the vine. The wine often has notes of flowers, stone fruit, and quince, which here complement the fruit and oak in the Calvados incredibly well.

SPECIFICATIONS:

CUVÉE: AGED 13 YEARS

BOTTLED: DECEMBER 2020

CASK #: 385 "JURANÇON CASK FINISH"

RELEASE: 264 BOTTLES

ABV: 50.3%



ABOUT CALVADOS ROGER GROULT

The history of the Groult family distillery started in the eighteenth century when the family settled in the “Clos de la Hurvanière”, a beautiful farm located in the hills of the Pays d'Auge in St. Cyr du Ronceray. A few decades later, in 1860, Pierre Groult (1830-1918) decided to distill his cider and to age the eau-de-vie obtained in oak barrels: Calvados Groult was born. Through his hard work, his production methods and a beautiful terroir, his Calvados quickly obtained a good reputation among connoisseurs. He won his first gold medal in 1893. His son Leon (1874-1923) developed the production and sales of Calvados at regional level. Leon's son, Roger (1905-1988) made of his distillery one of the most renowned and respected in France. His son Jean-Pierre (1946-2008) was a pioneer in exporting his Calvados around the world. The products are now in restaurants and cellars of 30 countries. Today the traditions are upheld by fifth generation distiller and Jean-Pierre's son, Jean-Roger, manages the distillery.