

Tasting Calvados with Henrik Mattsson

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1. Name
Note the name of producer, distillery, producing region etc.

2. Appearance/Colour
Note the colour of the calvados (see some suggestions to the right).

3. First aroma/nose
Swirl the calvados in the glass and sniff. What aromas can you detect?
See the aromawheel for suggestions.

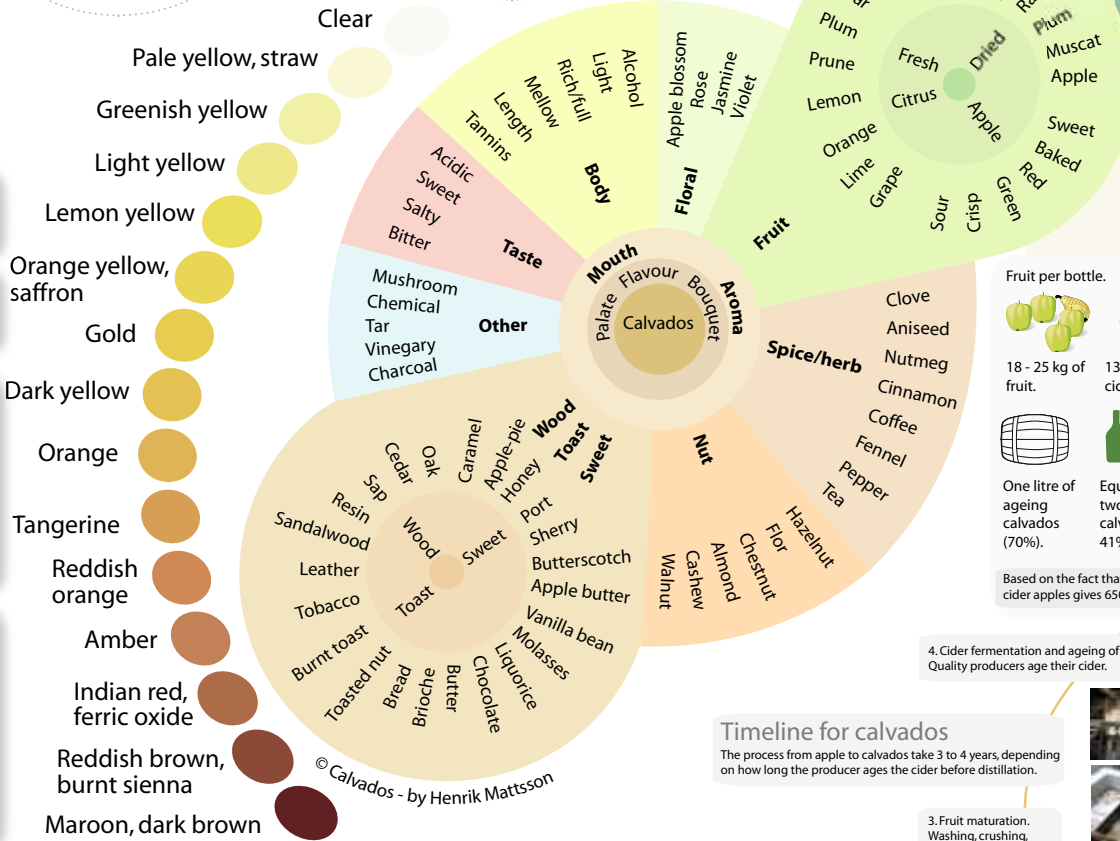
3.1 Second aroma/nose
Add a little water (about a teaspoon). Swirl and sniff again. Can you detect any more aromas?

4. Mouthfeel
Take a sip and roll it over your tongue. Describe what it feels like. See the aromawheel for suggestions.

4.1 Overall flavour/taste
What does it taste like? See the aromawheel for suggestions.

5. Finish/length
Note how long the flavour lasts. If it changes - describe how.

6. Conclusion, comments and judgement.
Try to conclude your judgement about the calvados. Was it good value for money?



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The appellations of calvados



- AOC calvados Domfrontais**
- 20 column stills
- around 5 larger and 1500 registered producers
- AOC calvados Pays d'Auge**
- 60 alembic pot-stills
- around 10 distilleries, 40 larger and 2500 registered producers
- AOC calvados**
- 100 column stills (several mobile)
- around 20 distilleries, 400 larger and 6000 registered producers

Source: Institut National des Appellations d'Origine, Caen.

Fruit per bottle.

18 - 25 kg of fruit. 13 - 15 litres of cider.

One litre of ageing calvados (70%). Equals around two bottles of calvados 75 cl at 41%.

Based on the fact that one ton of cider apples gives 650 liters of juice.

4. Cider fermentation and ageing of cider. Quality producers age their cider.

Timeline for calvados
The process from apple to calvados take 3 to 4 years, depending on how long the producer ages the cider before distillation.

3. Fruit maturation. Washing, crushing, pressing the fruit and maceration of the juice.

