

# DOMAINE — DU — COQUEREL



## — PRESTIGE — POMME D'ÈVE

Pomme d'Ève is an ode to the forbidden fruit. The apple, a central product of the Maison Coquerel, is nestled in the center of the bottle and flavors subtly our Calvados. After the apple tree blossoms, a bottle is placed over the blossom so the apple can grow inside.

- First months are spent aging in fine oak barrels
- To be served straight with ice, as a long drink with tonic, or as a cocktail base
- Light gold and luminous tint
- Fresh apple taste coupled with vanilla notes

## — CALVADOS — COQUEREL VSOP

Coquerel VSOP is Calvados known for its fruity and floral aromas. This results from a blend of Calvados aged for a minimum of 4 years. A complex nose opening on candied fruits and ginger bread notes evolves towards wood and vanilla scents.

- Smooth and structured with fruit accents.
- Beautiful side note of soft spices
- Complex nose opening on candied fruits
- Ginger bread notes evolving towards wood and vanilla scents

## TECHNICAL INFORMATION

**Pack Size:** (4 x 750ml)

**ABV:** 40%

**UPC:** 080368 735004

**Pack Size:** (6 x 750ml)

**ABV:** 40%

**UPC:** 080368 737503

## PACKAGING

Pomme d'Ève 750 ml comes in high quality gift box



## IN THE WIND

Calvados Coquerel, Barley Water, Mango Syrup, Green Lemon Juice, Passion Fruit Juice





# Calvados Coquerel



## CALVADOS COQUEREL

Since being established in 1937, Calvados Coquerel has become a world leader in Calvados. It's distillation process begins with only natural apple cider, and ages in wooden casks. The Fine is aged for a minimum of 2 years. The apples collected comprise of 60% bittersweet apples, 30% bitter, and 10% acidic. The varietals include Douce Moen, Frequin Rouge, and Petit Jaune. It takes over 13 pounds of apples to make a single 750ml bottle of Calvados Coquerel. It makes a great ingredient in a cocktail or in cooking.

### CALVADOS COQUEREL FINE

- Kosher
- Used in numerous recipes (the 375 ml bottle is great for cooking)
- Fine is a blend of calvados aged a minimum of 2 years
- To be served straight with ice, as a long drink with tonic, or as a cocktail base
- Light gold and luminous tint
- Powerful, fresh and exceptional length
- Notes of fruit and vanilla

### TECHNICAL INFORMATION

**Pack Size:** (6 x 750ml)

**ABV:** 40%

**UPC:** 080368 747502

**Pack Size:** (6 x 375ml)  
(24 x 375ml)

**ABV:** 40%

**UPC:** 080368 743757

### ENG-LER

Calvados Coquerel  
Triple Sec, Apple  
Juice, Cinnamon Syrup,  
Lemon Juice



### APPLE MOJITO

Calvados Coquerel  
Fine, Lime Juice,  
Simple Syrup, Ginger  
Ale, Mint Leaves

