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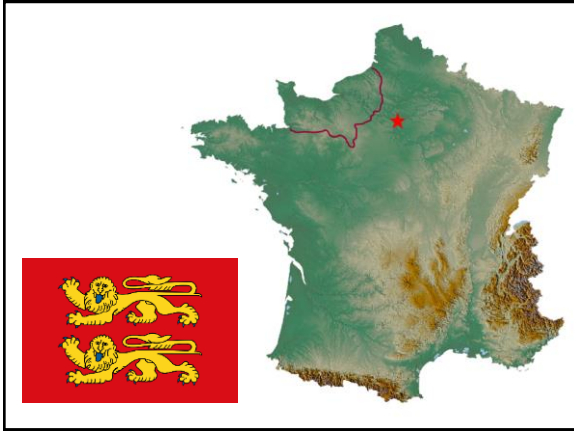
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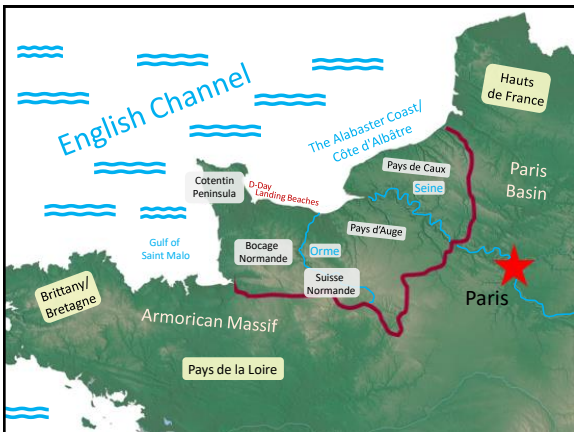
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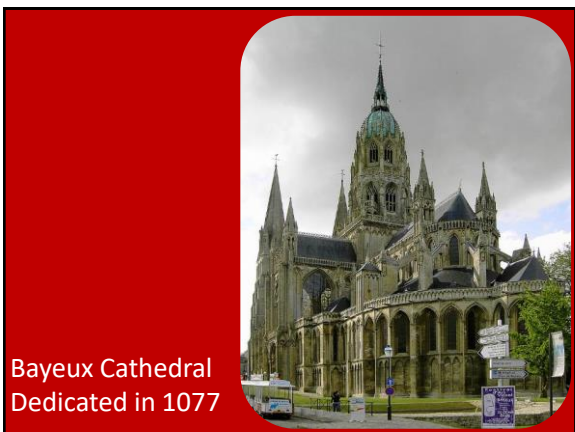
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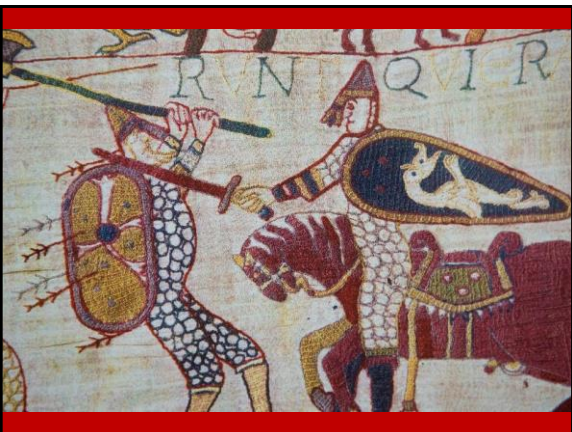
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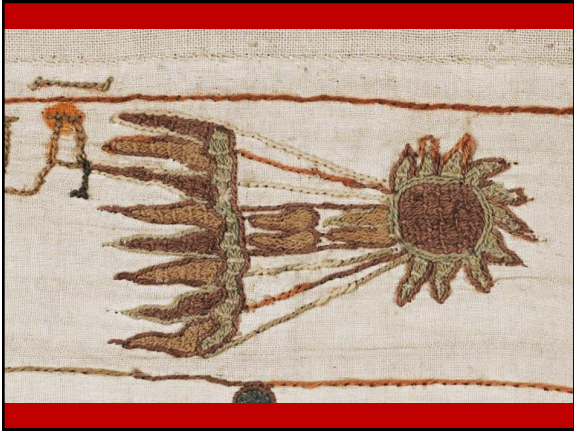
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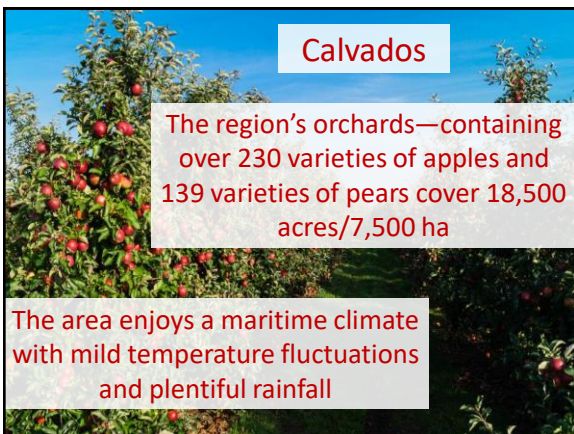
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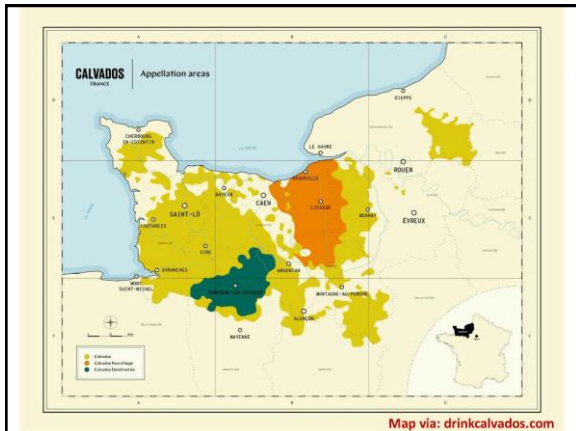
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**Calvados AOC**

AOC established in 1984

May contain apples and/or pears; orchards must be planted to 40% local varieties and 70% "phenolic" varieties (bitter/bittersweet)

Style of distillation is not specified, but most versions use continuous (column) distillation

72% max proof at distillation

Minimum aging: 2 years in oak casks

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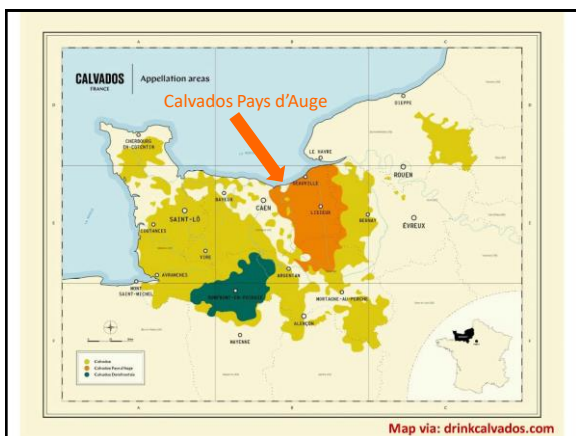
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## Calvados Pays d'Auge AOC

AOC established in 1984

May contain up to 30% pear cider

Must be double-distilled in a copper pot still  
(alambic à repasse)

Minimum aging: 2 years in oak casks

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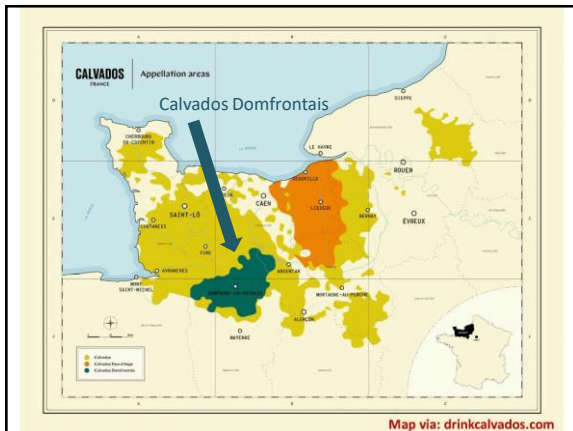
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## Calvados Domfrontais AOC

AOC established in 1997

Must contain a minimum of 30% pear cider

Must be distilled in a continuous reflux column  
still (*Alambic à colonne de premier jet*)

Minimum aging: 3 years in oak casks

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## Taste-along: Calvados Pays d'Auge AOC

Daron Fine Calvados Pays d'Auge AOC

40% abv

Appearance:

- Clear, very pale amber-copper

Aroma:

- Apple cider, pear, vanilla, walnut, hint of oak,

Palate:

- Baked apple pie, poached pear, cinnamon, vanilla, raisin, oak

Finish:

- Hints of apple cider, baked apple, tropical fruit (banana), some spice (black pepper, ginger); lingering; warm



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## Taste-along: Calvados AOC

Chauffe Coeur Reserve VSOP Calvados AOC

43% abv

Appearance:

- Gold/amber

Aroma:

- Apple, plum, caramel, oak (resin, toffee), floral (dried flowers), herbal (fennel), spicy (cinnamon, nutmeg), walnut, butterscotch

Palate:

- Baked apple (apple pastry), dried pear, cinnamon, vanilla, honey, toffee, walnut, cocoa

Finish:

- Medium, warm; fruity (applesauce), woody, mineral, cocoa



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## Pommeau de Normandie



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### Pommeau de Normandie AOC

- Produced using freshly-pressed apple juice (must)
- Fortified with Calvados (min. one-year-old)
- Aged for at least 14 months in oak; oxidation is controlled-yet-desired



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Serve chilled; as an aperitif, throughout a meal, or in a cocktail!

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### Camembert



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# Camembert

Soft-ripened cow's milk cheese, fully covered by a thick rind

Small and round (traditionally 10 cm/4 in in diameter)

Originates from the town of Camembert (Orne province of Normandy)

\*\*versions sold in the United States are made with pasteurized milk

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# Camembert: the Legend

Dates back to 1791 and a farmer's wife named Marie Harel...

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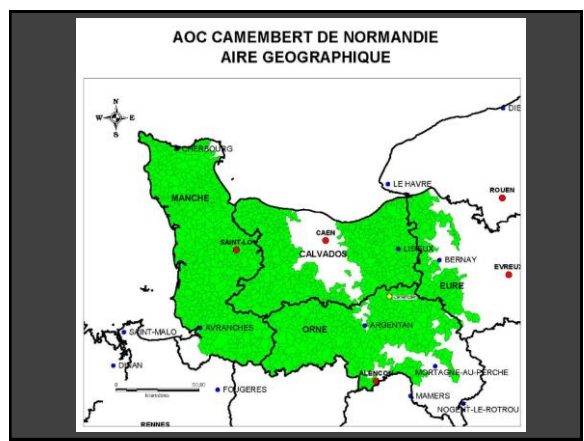
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## Camembert de Normandie AOC



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## Camembert de Normandie AOC

Made in a specified area from raw cow's milk—*au lait cru* (at least 50% of the milk must be from the Normande breed of grass-fed cattle)

Warm milk is inoculated with bacteria & rennet

Formed into small, round molds and left to mature for 48 hours

The surface of the cheese is sprayed with *penicilium camemberti* mold and left to age

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## Taste-along: Camembert

Ivory-beige exterior  
Creamy, buttery center (chalky = young)

Edible, bloomy rind

Aromas & flavors described as:

- Pungent
- Nutty
- Earthy/Mushroom
- Grassy/herbal



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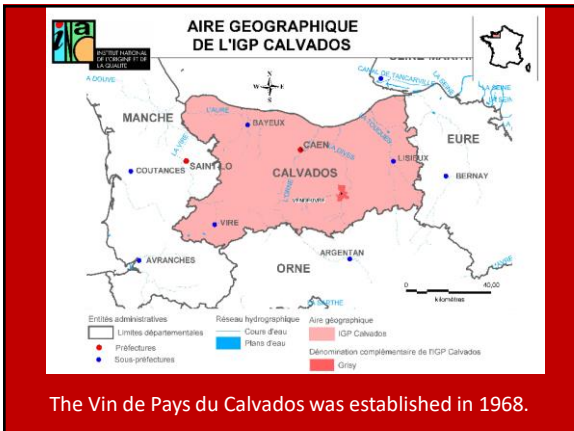
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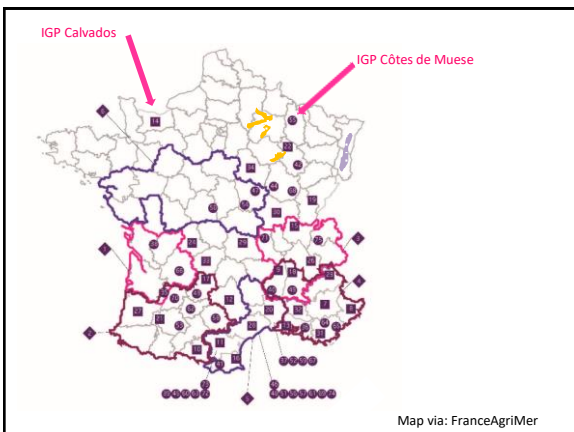
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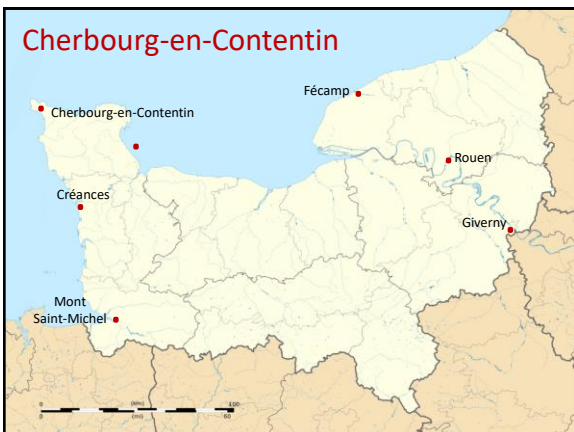
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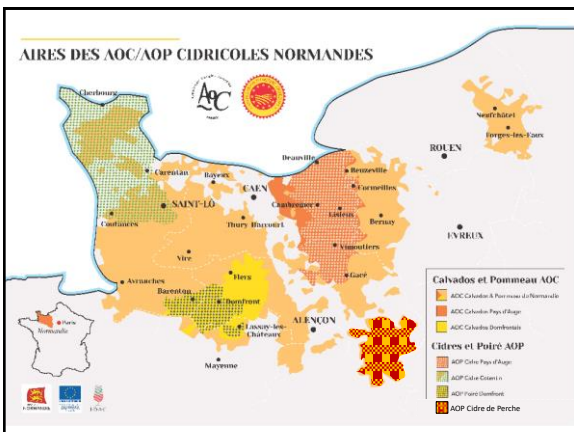
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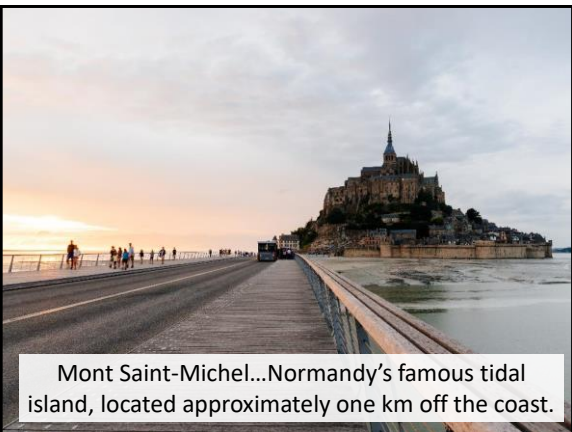
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The island contains more than 60 buildings listed as French *Monuments Historiques*, including the *Abbey of Mont Saint-Michel*, located here since the year 709.

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One famous spot is the La Mère Poulard restaurant, serving the famous *Omelette de la Mère Poulard*.

Photo credit: ugo3ugo32001, via Wikimedia Commons



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There are several versions of the “secret” recipe floating around, but in all of them, the omelette is cooked over an open fire.

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The Claude Monet Foundation is one of the leading attractions of Giverny.

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The grounds feature gardens (including the famous water garden), art studios, Monet's house, and the *Clos Normande*.

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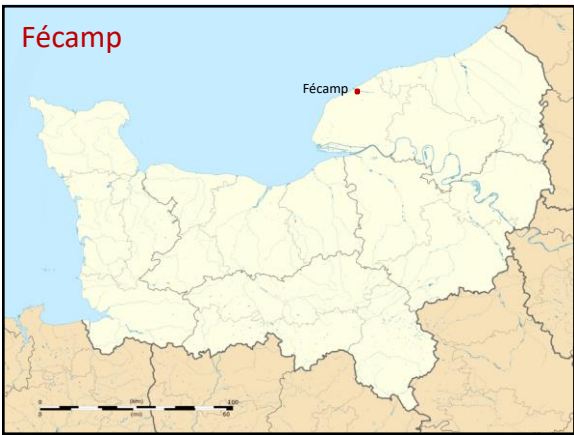
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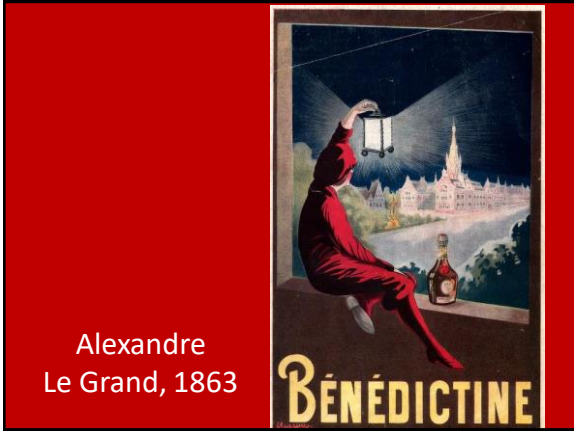
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## Taste-along: Bénédictine

40% abv

Appearance:

- Pale, golden, clear

Aroma:

- Baking spices (nutmeg, allspice, cardamom, cloves), honey, green walnut, citrus peel (orange oil), white flowers/fresh blossoms

Palate:

- Bitter and sweet; flavors of honey, stewed fruit, spice (vanilla, peppercorns), dried herbs

Finish:

- Long and rich; notes of herbs, resin (pine), chocolate, coffee, spice, and honey



Serve neat, on-the-rocks, or in a cocktail (Vieux Carré, Singapore Sling)

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## Back to Paris!



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# Let's Review!



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What type of Calvados must include at least 30% pear cider?



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What type of Calvados is required to be double-distilled in an alembic still?



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What term is used to describe a palate cleanser made of Calvados and sorbet?



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What food product was originally produced by a farmer's wife named Marie Harel?



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PGI wines of Normandy are produced under what appellation?



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What Norman city is home to a famous tapestry?



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Who created (re-created)  
Bénédictine?



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Thank you  
for joining  
us!



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References/for more information:

- Bayeux: <https://www.bayeuxmuseum.com/en/the-bayeux-tapestry/>
- Calvados: <https://drinkcalvados.com/en/>
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- Cider: <https://ciderexplorer.wordpress.com/2018/10/18/cideries-in-normandy-visit-recap/>
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- Bénédictine: <https://www.benedictinodom.com/>

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