

CALVADOS TOUR

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Join us as we visit the craft distillers of Northwestern France to rediscover the art of creating a delightful apple brandy. In late September, ADI will be travelling to the Calvados region of Normandy to witness a large, vibrant community of distillers that focus on only one product, the apple brandy known as Calvados.

For those of you who are interested in Apple Brandy, this is a trip not to be missed. While the craft of distilling Apple Brandy in this country was almost lost in the repression of Prohibition, no such calamity affected the distillers of Calvados. Today, their Calvados is the equal of the great brandies of Cognac and Armagnac. We will meet with distillers whose skills have been passed down through generations. With them, we will be able to discuss harvesting, cider pressing and blending, secrets of fermentation, the different styles and equipment of distillation, and barrel management.

For those looking for side trips, Calvados is the center for the production of brie and camembert cheeses. On a more somber note, there are many historic sites to visit. Calvados is the site of the beaches where the liberators of Europe first came ashore in June of 1944.

We are scheduling the trip to coincide with the fall harvest and cider pressing. For distillers who would like to fly into London, there will be time to attend the 2018 Craft Distilling Expo on September 26 & 27, where you will be able to chat with European distillers and enjoy some amazing tastings. Then our trip will begin as we travel to France for four full days in Normandy. You can choose to leave with us from London, or join us in France. For the serious enthusiasts among us, we will return to England just in time for London Cocktail Week.

This tour will be for a very small group of interested distillers, so don't wait. Contact Charles West for more information.
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