# **Calvados Chauffe Coeur**



Chauffe-Cœur

#### The making of Calvados Chauffe Coeur:

Origin: According to the original and ancient recipe, the Calvados Chauffe Coeur are a blend of Calvados Appellation (single distillation) and Calvados Pays d'Auge (double distillation).

<u>Apples:</u> a wide variety of acid, bittersweet cider apples are used; they are pressed by varieties and each juice is stored individually in stainless steel vats until the first fermentation; then the juices are blended for the specific purpose of making Chauffe Coeur, the blend undergoes a second fermentation and is left to age for a minimum of one year.

Distillation: Single and double distillation; for the double distillation, the heads and tails are discarded; only the heart of the distillation, where all the aromas and fruit are nestled, are used for making the Chauffe Coeur quality.

Aging: in old 12hl oak barrels from the Limousin. Old oak is used in order to preserve the fresh taste of the apples.

Blending: Usually, the blending takes place about a year before the final product is meant to be bottled, when the various eaux de vie have aged well and for a long time. At that time also, if some strength reduction is needed, it will be done. slowly and little at a time over a few months. Chauffe Coeur Calvados are sold at 43% volume, the best volume according to the cellar master. There is no sugar, caramel or color added.

<u>Chauffe Coeur Calvados VSOP</u> is aged a minimum of 6 years in oak.

95 points. Gold medal "Exceptional." (Beverage Tasting Institute)

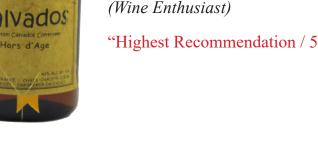
"Highly Recommended / 90-95 / Best Buy" (*Wine Enthusiast*)

"Highly Recommended / 4 stars" (Spirit Journal)

Chauffe Coeur Calvados Hors d'Age is aged a minimum of 15 years in oak.

"Top 50 Best Spirits 2008" "Highest Recommendation / 96-100 / Best Buy" (Wine Enthusiast)

"Highest Recommendation / 5 stars" (Spirit Journal)



## Chauffe-Coeur Rum Blanc Appellation d'Origine Rhum Martinique Agricole Controlée

### **Brief process for Martinique Agricole Rums:**

Location: Martinique Island, French Indies

Fruit: Sugar cane

Official Appellation: There are 2 kinds of rums: rhums made from first pressed sugar cane juice, which are the only rums to bear the Official Appellation: Rhum Agricole and rums made from the residuals of sugar can juice, such as molasses, which is simply called "rum."



Distillation: Rhum Agricole is single distilled in a column still

Aging: Rhum Blanc: 3 months in ceramic or steel vats. Rhum Vieux: 3 years in Limousin oak barrels.

The sugar cans are first defibered with a shredder, then sprinkled with water and crushed with a mill powered by a steam engine. The juice that comes out, the "vesou," is filtered twice and then left to ferment in stainless steel vats until is reaches a minimum degree of 5% alcohol.

After 3 days of fermentation, the sugar cane wine is then distilled until it reaches an alcohol level of 70%. The white rums will rest in stainless steel vats for 3 months and will then be reduced to about 50% alcohol for consumption; the rums intended for aging will be put into wood barrels.





### The making of Chauffe Coeur Rhum Martinique Agricole

Origin: the sugar cane comes from 2 small producers in Martinique and only the freshly extracted sugar cane juice is used for fermentation and distillation, therefore ensuring the label of origin Martinique Agricole.

The distillation: single column still distillation.

Aging: The Rum Blanc is aged at 54% vol. in stainless steel tanks for 3 years.

Blending: Usually, the blending takes place about a year before the final product is meant to be bottled, when the various eaux de vie have aged well and for a long time. At that time also, if some strength reduction is needed, it will be done, slowly and little at a time over a few months.

There is no sugar, caramel or color added.

Chauffe Couer Rhum Agricole Martinique Blanc: 54% ABV Layers of vanilla bean, unsweetened coconut milk, cocoa bean and raw cane. Oily and sweet finish.

5 stars / Highest Recommendation. Top 50 Best Buy Spirits 2006

"A wonderful, layered bouquet that includes aromas of milk chocolate, honeysuckle, cream soda, unsweetened coconut, raw vanilla and cocoa bean, walnut and paraffin. The palate entry is deliciously sweet and oily; by midpalate the flavor includes a foundational spirit presence along with the honeyed taste. Finishes sweet, and textured. A state-of-the-art rhum agricole. Best Buy." (Wine Enthusiast, Nov. 2006)

"5 stars / Highest Recommendation / Best Buy" (Spirit Journal)