



Roger GROULT CALVADOS PAYS D'AUGE Appellation Lalvados Pays d'Auge Contrôlée DEPUIS 1860

CALVADOS ROGER GROULT S.A.

"Clos de la Hurvanière"

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Our range of CALVADOS PAYS D'AUGE - AOC



3 YEAR OLD

Color: pale gold

Nose: marked apple flavours Palate: fresh and intense

Ideal for cocktails (Calvados and tonic), or chilled as an aperitif.

40% vol. 50cl; 70cl



VÉNÉRABLE (over 18 YO)

Color: orange copper

Nose: spicy

Palate: very frank attack with great

The classic of Groult production. Ideal as a digestive at room temperature.

41% vol.

3cl; 50cl; 70cl; 150cl; 250cl



RÉSERVE ANCESTRALE

(unknown age)

Color: bright with copper highlights

Nose: spicy, wood notes

Palate: sweet attack, warm, intense

aromatic persistence

An exceptional alcohol for connoisseurs (goes perfectly with a

cigar).

40% vol.; 70cl



8 YEAR OLD

Color: golden yellow

Nose: apple, cinnamon, vanilla Palate: warm notes of alcohol,

intense and fragrant

As an aperitif on ice, or as a digestive

at room temperature.

41% vol.

20cl; 50cl; 70cl; 150cl; 250cl



ÂGE D'OR (unknown age)



12 YEAR OLD

Color: light orange, curled

Nose: pretty fruity and floral nose,

sweet mature apple

Palate: fruity and spicy mouth, a

final of candied orange peel

As a digestive at room temperature.

41% vol.

50cl; 70cl; 150cl; 250cl



DOYEN D'ÂGE (unknown age)

Color: red highlights

Nose: warm apple and vanilla notes

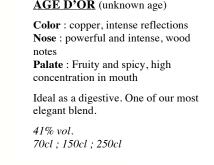
Palate: well-rounded attack, with

flavors of baked apples

A great spirit to be savored slowly...

41% vol.

70cl; 150cl; 250cl











A family passion since 1860

The history of our family distillery started in the eighteenth century when the family Groult settled in the "Clos de la Hurvanière", a beautiful farm located in the hills of the Pays d'Auge, in St Cyr du Ronceray.

A few decades later, in 1860, Pierre Groult (1830-1918) decided to distill his cider and to age the eau-de-vie obtained in oak barrels: Calvados Groult was born.

Through his hard work, his production methods and a beautiful terroir, his Calvados quickly obtained a good reputation among connoisseurs. He won his first gold medal in 1893.

His son Leon (1874-1923) developed the production and sales of Calvados at regional level.

Leon's son, Roger (1905-1988) made of his distillery one of the most reknown and respected in France.

His son Jean-Pierre (1946-2008) was a pioneer in exporting his Calvados around the world. Our products are now in renowned restaurants and cellars of 30 countries.

Finally, traditions are perpetuated because today his son Jean-Roger, the fifth generation, manages the distillery.

(Roger Groult in one of the aging cellars of the domain)









Authentic and artisanal methods of production

Our 23 hectares of orchards are planted with more than 5600 apple trees (17 hectares of traditional "high-stem" apple trees, 6 hectares of "half-stem" apple trees).

Among the 30 varieties of cider apples we use, the most common are: Antoinette, Frequin Rouge, Bisquet, Moulin à Vent (bitter and bittersweet apples, 70% of the production), Bedan, Noël des Champs (sweet apples, 20%), Rambaud, René Martin (acid apples, 10%). From October to December all the cider apples are sorted by hand and cleaned before being pressed. Around 600 tons are harvested and pressed each year; 1 ton of apples can produce 700 litres of distillation cider.

Double distillation

Our three small pot-stills are very old and still warmed with wood fire that guarantees the authentic and painstaking production of our Calvados. Apple ciders (5 to 7%vol.) are distilled after one year of slow and natural fermentation on fine lees.

The first heating of cider in our alembic potstills produces the intermediary alcohol named "petite eau" ("small liquor") of 30% vol.

The second distillation is the "proper heating" ("la bonne chauffe") and produces Calvados at 70% vol. on average.

In both distillations we separate heads (the most volatile alcohols) and the tails (the heaviest ones) to keep only the best part of the distillation, the heart of the production: "le coeur de chauffe".









Calvados ageing in very old oak casks

We start ageing the Calvados just after the second distillation. Each of the five generations has brought his ageing methods and we still use them today.

We age our Calvados only in very old oak barrels (most of them are more than 100 year old) to focus on the fruit taste. We have more than 350 barrels in our cellars.

Barrels are never totally emptied to keep roots of very old Calvados for each blend. The age mentioned on the label corresponds to the youngest vintage that was used for the blend.

Thank to these ageing methods we can produce traditional Calvados marked by the fruit, finesse and subtlety.

In our search for perfection, we developped recently some "unusual" Calvados, matured in casks of various origins (whisky, jurançon, sherry, etc.) to discover the Calvados "differently".

Finally bottling is also done by us at the domain, without chill filtration in order to preserve the maximum of aromas and sweetness in our Calvados.

PRESSE

04/2015 – Le Figaro Magazine

« What's in this bottle of Réserve Ancestrale is incomparable: the oldest spirits of the distillery blended with dazzling mastery. On the nose and palate, an almost perfect balance between power and elegance, pure charm and fascinating complexity. »

12/2014 - Marianne Hors Série "à table"

« (...) Dynasty Groult has risen, in our opinion, on the tops of Calvados of noble birth. »

12/2010 - La Revue du Vin de France

« The reputation of Calvados Roger Groult is well established. A safe bet and a guaranteed exemplary classicism. This 8 year old Calvados has a nice balance because the fruit dominates. An almost candied fruit, like a roasted apple with honey and butter. (...). Seduction and pleasure. »

07/2010 - The Washington Post

« (...) If it was an expenses-be-damned, sipping-only list, I might go for Four Roses Single Barrel bourbon (\$50), Bunnahabhain 18-year-old Scotch (\$100), Siete Leguas D'Antaño Extra Añejo tequila (\$200), **Roger Groult Doyen d'Age Calvados** (\$240) and Pierre Ferrand's 70-year-old Ancestrale cognac (\$750). (...) »

09/1998 - The New York Times

« St-Cyr-du-Ronceray is the headquarters of the uncrowned king of artisanal Calvados, the firm of Roger Groult, one of the few old-style distillers... »









MÉDAILLES - RÉCOMPENSES

1893

GOLD MEDAL: « Eau-de-vie de Cidre » (Calvados) Concours Agricole de Lisieux (Normandie, France)

1934

2 GOLD MEDALS: Calvados 10 to 20 YO, and over 20 YO Concours de Calvados, Vimoutiers (Normandie, France)

1948

JURY CONGRATULATIONS: Calvados over 20 YO Concours Agricole de Lisieux (Normandie, France)

1985

GOLD MEDAL: Calvados "3 year old"

Concours National de Calvados, Caen (Normandie, France)

1992

GOLD MEDAL: Calvados "3 year old" Concours Agricole National de Paris (France)

2000

BEST CALVADOS AWARD: Calvados "Doyen d'Âge" Spirits Of The Year Awards 2000 - Food & Wine magazine

2010

$\bf ``EXTRAORDINARY / ULTIMATE \ RECOMMENDATION" \\$

Calvados "8 year old" (score : 95/100) Ultimate Spirits Challenge, New York City (USA)

2011

"EXCELLENT / HIGHLY RECOMMENDED"

Calvados "Reserve 3 years" (score : 92/100) Ultimate Spirits Challenge, New York City (USA)

2014

WORLD'S BEST CALVADOS: Calvados "Reserve 3 years" World Drinks Awards (London, UK)

2015

"EXCELLENT / HIGHLY RECOMMENDED"

Calvados "12 year old" (score: 93/100, Finalist) Ultimate Spirits Challenge, New York City (USA)

2016

WORLD'S BEST CALVADOS: Calvados "Reserve 3 years" World Drinks Awards (London, UK)





CAZOTTES

Laurent Cazottes has 20 hectares in Villeneuve-sur-Vère, a commune located in the Tarn department in the south of France. He farms the estate biodynamically and grows a myriad of fruits and flowers including 3 ha of nearly extinct grape varietals – Prunelart, Mauzac Rose, and Folle Noire. 2 ha are devoted to fruit trees including wild quince and wild cherry trees.





All of Laurent's eaux-de-vie follow the same approach. He uses only the edible part of each fruit, removing all stems, pips, or other bitter components

that would detract from the pure fruit essence that he captures. Using his father's 11 hl still, he distills eaux-de-vie that retain not only the quality of the fruit, but also the terroir of his carefully-maintained estate.

POIRE WILLIAMS 100% Bartlett pear, destemmed and cored by hand. This process takes a team of 10 people one month to clean the fruits after harvest. The fruit is then crushed and fermented using only ambient yeasts, then double-distilled in a wood-fired, 11hl pot still. It is bottled at 45%, having been brought down to proof with rainwater.





PM Spirits: Providers of Geeky Spirits

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NAVA ZOS PALA ZI



NAVAZOS-PALAZZI OVERSEAS MALT WHISKY

Join Brugin and Eduardo Cjoda are credited for redefining Sherry with their legiby suegle-after brand Engipy Navasos. News recently dear legiby suegle-after brand Engipy Navasos. News recently Andreliacia Sherry, Hearman (1984) and the second transfer of the second transfer

The Narson-Palazzi Overseas Malt Walsky is a bended mult surrect from ence of the landing distillers of South Malt Whisky, based in Article. North Lanskshire. It is 109% Malted bardey, already about 3 Years Olds when it is breught in fall post, 60% ASPU to Jezz, Spain, from a radiocal it moves to freakly empired Olossoo Sherry, Codes for an additionated it moves to freakly empired Olossoo Sherry, Codes for an additionated of 8 Cades, with ene release per year. This first release is a single code, cade \$12, bentled sufficient and sufficient in 2017.

Product Specifics

Origin: Aindrie North Lanarkshine Scotland

Figur. Americ, North Linarishine, Scottan Elevation: 400 feet

ABV: 52.5 % Distillation: Copper Pot Still

Age: Non-Age-Statement Malt we hear is about 7 Years Old.

Characteristics: cask strength, non-chill-filtered, no coloring, no additives

Distillery: A leading distillery based in Ainfrie, North Lanasioshire Producer: Navazos-Palazzi

Producer: Navagos-Palazzi





NAVAZOS PALAZZI

RON 2020

Jesus Barquin and Eduardo Ojeda are credited for redefining Sherry with their highly sought-after brand Equipo Navazos. They are two of the three notorious treasure seekers comprising Navazos-Palazzi. PM Spirits founder Nicolas Palazzi, known for hunting barrels of rare distillates from his native France, completes the team.

Together, they first explored an entirely new spirits frontier: single cask Spanish Brandy. Even with the centuries-old history of Jerez and Spanish brandy, astonishingly, releasing unadulterated, single cask Spanish Brandies was uncharted territory. The result was the purest, rawest expression in the history of the category.

Then, while visiting bodegas for their next brandy bottling, they stumbled upon a singular rum: a 100% molasses based spirit, distilled somewhere in the Antilles and aged on site in first-filled bourbon casks for a little over 5 years. The rum was then shipped to Jerez, Spain where it was transferred into freshly emptied Oloroso Sherry casks. There it stayed for over 18 Years. 32 casks in total were acquired by the Navazos-Palazzi team.

This rum is bottled in its purest form- at cask strength, unfiltered, and additive-free.



Specifications

ORIGIN: SOUTHERN ANTILLES AGING:

- 5 YEARS FIRST FILL BOURBON CASK, SOUTHERN ANTILLES
- 18 YEARS OLOROSO SHERRY CASK, JEREZ, SPAIN
- 23 YEARS TOTAL

ABV: 51.5%

DISTILLATION: COLUMN STILL

RAW MATERIAL: MOLASSES

RELEASE: 900 BOTTLES

CASK STRENGTH
NON-CHILL-FILTERED
NO COLORING
NO ADDITIVES



EVERYDAY DRINKING BOOZE NEED NO LONGER BE A SHELL GAME, THANKS TO A NEW APEX PREDATOR ON THE LIQUOR MARKET. THE STREET PUMAS BRING PM SPIRITS QUALITY TO A CUTTING-EDGE LINE OF WELL SPIRITS WITH NO COMPROMISE, JUST AS YOU DESERVE. THE TRUE SPIRIT, UNMEDDLED, UNMANIPULATED, AND READY TO SERVE YOU AT A MOMENTS NOTICE IN COCKTAILS AND CALLS.



This is a classic potato-based neutral spirit obtained at full strength. The spirit is imported to Jerez, where it's proofed down to 40% ABV. Distilled in Poland, brought to proof in Jerez, Spain - simply a clean, go-to Potato Vodka.

92 POINTS (WINE ENTHUSIAST)

BEST TRADITIONAL VODKA (GEAR PATROL)

7 VODKAS TO TRY NOW (LIQUOR.COM)



Approachable and classic style, this gin is based on a neutral grain spirits born in Piedmont, Italy. The fresh spirit is sent to Belgium, where it's married with botanicals: juniper berries, coriander, angelica, lemon peel, sweet & bitter orange peels personally selected by Equipo Navazos and re-distilled to their specifications. The full proof gin then travels to Jerez, where it's brought to 40% ABV for bottling.

FAVORITE SPIRITS OF 2017 (BLOOMBERG PURSUITS)

DRINK OF THE WEEK (IMBIBE MAGAZINE)

TOP SPIRITS OF 2018 (WINE & SPIRITS MAGAZINE)



A dynamic white rum distilled from molasses in Panama at a site that shares lineage with the iconic distilleries of Nicaragua. This bright, floral, molasses-forward Panama rum, is imported to Jerez at full strength, where it is gently reduced to 42% ABV for bottling.

BEST SPIRITS OF 2017 (SAVEUR

"THIS IS A BOLD AND FUNKY WHITE RUM." (DRINKHACKER)



Distilled in Scotland, with a mashbill of 60% Grain and 40% Malt, this Blended Scotch Whisky is aged for 3 Years. After resting in barrel, it's imported to Jerez at cask strength and brought to proof for bottling. This selection is released with no additives; no caramel, no artificial flavors, sugars, or colors.

94 POINTS (WINE ENTHUSIAST)

BEST BLENDED WHISKIES (IMBIBE MAGAZINE)

RECIPE FEAGTURE (ESQUIRE MAGAZINE)

Made to Palazzi's discerning standards but priced affordably...the spirits are worth trying.

If Palazzi and his small-scale importdistribution operation, PM Spirits, are known for anything, it's that they blow up expectations about booze.

> SEVENFIFTY DAILY



Whisky

90 POINTS

Navazos Palazzi Overseas Malt Whisky

Bota #12 Single Sherry Cask



A PM SPIRITS PROJECT

Wine Spirits TOP SPIRITS OF 2019

Cobrafire has quickly become a favorite among partenders, who find its stonefruit richness and forest-floor notes add an umami complexity to mixed drinks."

- Rachel DelRocco Terrazas

POINTS WINE ENTHUSIAST

A dynamic sip: a fleeting peach note subsides nto green apple and plum skin, finishing with white pepper, honeysuckle and plenty of cobraike bite.

-Kara Newman

