

Massenez Eaux-de-Vie

A symbol of unique expertise, the 'Pomme Prisonnière' (Prisoner Apple) is part of the Massenez brand's signature range. The decanter is placed on the tree when it is flowering, then picked, and then a Vieux Calvados brandy is added, carefully selected by our Winery Masters.

G.E. MASSENEZ CALVADOS VIEUX

G.E. Massenez Calvados Vieux, an apple brandy with a large apple inside the bottle. Like the proverbial ship in a flagon, we wondered how it got there. The producers attach carafes to the branches and slip the tiny developing apple into the bottle, where it grows to maturity. Certainly eye-catching. And you thought bottles don't grow on trees!

The G.E. Massenez Calvados has been produced using traditional methods with only slight adjustment being made to accommodate the requirements of modern production. The inclusion of a so-called 'Prisoner Apple' in each bottle delivers not only a spectacular visual effect but also helps to enrich the flavor.



Tasting Note:

- Appearance: a deep, intense color, approaching ocher with its maturity.
- Nose: a symphony of aromas, an intense, fruity nose.
- Palate: the marriage of a fruit and its Eau-de-Vie, creating a finish with a unique aromatic bouquet.
- Intense fruity notes, reminiscent of cider, a unique sweetness, typical of Vieux Calvados.
- To be enjoyed neat, on ice, between meals just like a Trou Normand, or in a more inventive style in cocktails, or even in delicious apple-based desserts.

Apple Sazerac:

- 1,5 oz vieux Calvados Massenez
- 0,5 oz Absinthe
- 0,5 oz triple sec
- 1 sugar cube
- 1 dash peychaud's bitter
- Lemon peel
- Rinse a chilled old-fashioned glass with the absinthe, add the sugar cube, muddle, then add crushed ice.
- Pour the remaining ingredients over.
- Stir. Add the lemon peel for garnish.

