204-51 Waterford Drive, Toronto, ON, M9R 2N7

Telephone: 416.236.2443

Email: edward j thompson@yahoo.ca

#### **BRITISH CIDER**

Dunkerton's - Organic - 12 x 500ml

Black Fox \$8.15 Craft \$8.15 Premium \$8.15 Dry \$8.15 Perry \$8.50 Single Variety – Brown's \$9.10 Single Variety – Court Royal \$9.10 Single Variety – Breakwell Seedling \$9.10

**CALVADOS & CIDER** 

# <u>Calvados Pierre Huet: AOC Calvados Pays d'Auge; AOC Calvados;</u> <u>Pommeau, Cider & Poiré</u>

Cider & Poiré

Apples used for ciders include: Bedan, Binet Rouge, Bisquet, Domaine, Frequin Rouge, Germaine, Mettais, Moulin à vent, Noël des Champs, Rouge Duret, Saint Martin, Rambault, René Martin. Poire from Plant de Blanc.

Cider AOP Pays d'Auge \$16.00

# **Aperitif**

Pommeau de Normandie \$53.50 Crème Pierre Huet 15% \$49.25 Crème de Pomme Vert 18% \$47.75 Liqueur de Poire au Calvados 30% \$74.60

# Calvados (6 x 700ml)

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Fine Calvados AOC Pays d'Auge \$64.00 Aged between 2 & 3 years aged in oak barrels.

Vieux Calvados Pays d'Auge AOC \$96.75 Minimum of 4 years aged in oak barrels.

Vielle Reserve AOC Calvados Pays d'Auge \$114.00 Minimum of 8 years aged in oak barrels

Hors d'Age AOC Calvados Pays d'Auge \$145.50 Minimum of 12 years aged in oak barrels

Tradition Calvados AOC \$188.50 Minimum of 15 years aged in oak barrels. This Calvados is produced by continuous distillation unlike the younger Calvados in the range.

Cordon Argent AOC Calvados \$288 Minimum of 20 years aged in oak barrel.

Cordon Or AOC Calvados \$405 Minimum of 30 years aged in oak barrel Calvados Prestige AOC Calvados \$765.50 Over 50 years old. Aged for 20 years in Port and Madeira barrels

### Domaine Antoine Marois - Cider and Poiré

Jurassique Premium Dry \$27.65 La Roche \$21.25 La Silex \$21.25 La Garenne \$21.25

Plant de Blanc Perry \$29.25

Casus Belli (still apple wine from Normandy - A first!) \$27.50 Blizzard (Ice cider) \$45.00 in 375ml

# <u>Theo Capelle – Cotentin AOC (Brand new AOC in Calvados region for Cider)</u>

#### THE AOC COTENTIN CIDER

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The project was originally initiated in 1999 by a collective of producers. It was approved in October 2016 by the Committee of the National Institute for Origin Designation (INAO) with the rankings of their production in AOC (Controlled Designation of Origin).

The AOC Cotentin Cider relies on methods of traditional production, meaning without pasteurization and with a natural foam (non gasified). It is thought to take into account the territorial and environmental issues and intends to be a lever of tourist promotion for Manche department and its cider works. The production revolves around 100 000 to 150 000 units, with a potential of 300 000 bottles from now to 3 to 4 years.

The producers – who also transform – answer to the accurate specifications of the Cotentin AOC. Below are some extracts: apples of local varieties (mostly bitter and bittersweet), establishment of the orchards in a wooded countryside, fermentation and natural foam in bottle.

For your information, 95% of the commercialized ciders in France are gasified, whether industrial, traditional or agricultural.

The AOC Cotentin Cider is characterized by a yellow straw-colour to orangey colour and offers to the nose some subtle flavorings of butter and dried herbs scents. It gives off a discrete acidity that ensures a nice equality in mouth and also the expression of some bitterness with a great coolness.

Cider & Poiré

Cotentin AOC \$19.50 Prestige AOC \$23.00

# Louis de Lauriston AOC Calvados and AOC Calvados Domfrontais.

Both are produced by a columnar still. Domfrontais calvados represents 1% of Calvados production and requires a minimum of 30% pear.

#### Cider & Poiré

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Cider is blend of 30 varieties including: domaine, mettais, clos renaut, rambaud, vaicherelle, cimetiere, argile grise, Busquet, Saint Martin, moulin à vent, Noël des champs, Fresquin, locard. Poiré is blend of 10 varieties including plant de blanc, poire de grise, poire de cloche, antricotin, Muscadet.

Cider \$14.50

Cider \$6.00 12 x 330ml

Poiré: coming to e-commerce

## **Aperitifs**

Eau de Vie de Poire \$41.75 6 x 500ml Louis de Lauriston Pommeau de Normandie \$39.95 RETAIL 6 x 700ml

Fine Calvados 6 x 700ml \$49

Reserve Calvados Domfrontais \$70.50 Aged a minimum of 3 years. V.S.O.P. Calvados Domfrontais \$97.75 Aged a minimum of 5 years. 100% Poire Calvados Domfrontais \$103 3 x 700ml *New* Hors d'Age Calvados Domfrontais \$162.25 x 700ml Aged a minimum of 12 years.

20 year old Calvados Domfrontais \$223.50 3 x 700ml

# Pacory - Domfrontais Calvados, Pommeau, Cider & Poiré

Cider & Poiré

Cidre Fermier Doux \$14.25 Cidre Fermier Brut \$14.25 Cidre Le Costaud (1/3 aged in used Calvados cask) \$16.75

Bistro Range – Fresh Cider *NEW* \$15.25 750ml

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\$8.50 12 x 330ml

Poiré Vif et Petillant \$15.25 Made from Blanc drier than other versions. Poiré Domfront AOP \$16.00 made mostly from Le Plant de Blanc pear. Poiré Domfront L'Ideal \$23.75 made 100% from Le Plant de Blanc pear picked slightly underripe to give a slight astringency.

## **Aperitifs**

Pommeau de Normandie \$41.50 Grim de Poire (unfermented Poiré combined with Domfrontais Calvaods) \$41.50 NON-AOC unique to Pacory.

Calvados: Minimum 30% pear, shipped 6 x 700ml

3 star \$62.25 VSOP \$74.00 Hors d'Age \$86.50 12 year old \$104.50 16 year old \$132.75 20 year old \$158.75 30 year old \$225.00

Calvados La Nouvelle Vogue shipped 6 x 500ml *NEW* 3 ans 42° \$57.25 6 ans 53° \$77 8 ans 42° \$82.50 100% Pear

Austria

Mohr-Sederl

750ml -Still

Chalk, Slate, Gravel 204-51 Waterford Drive, Toronto, ON, M9R 2N7

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Kaisermost Sissi (Pear cider with elderberry) 6% \$15.00 Kaisermost Franzel (Braeburn apple cider) 7% \$15.00 Kaisermost Sophie (Pear cider) 6% \$15.00 Kaisermost Rudi (Crown Prince Rudolph apples) 6% \$15.00

Crackling Birnencyder (Organic) 4.2% 18.75 Apfelcyder (Organic) 4.2% \$18.75

200ml – 20 per case Birnencyder \$7.60 Apfelcyder \$7.60