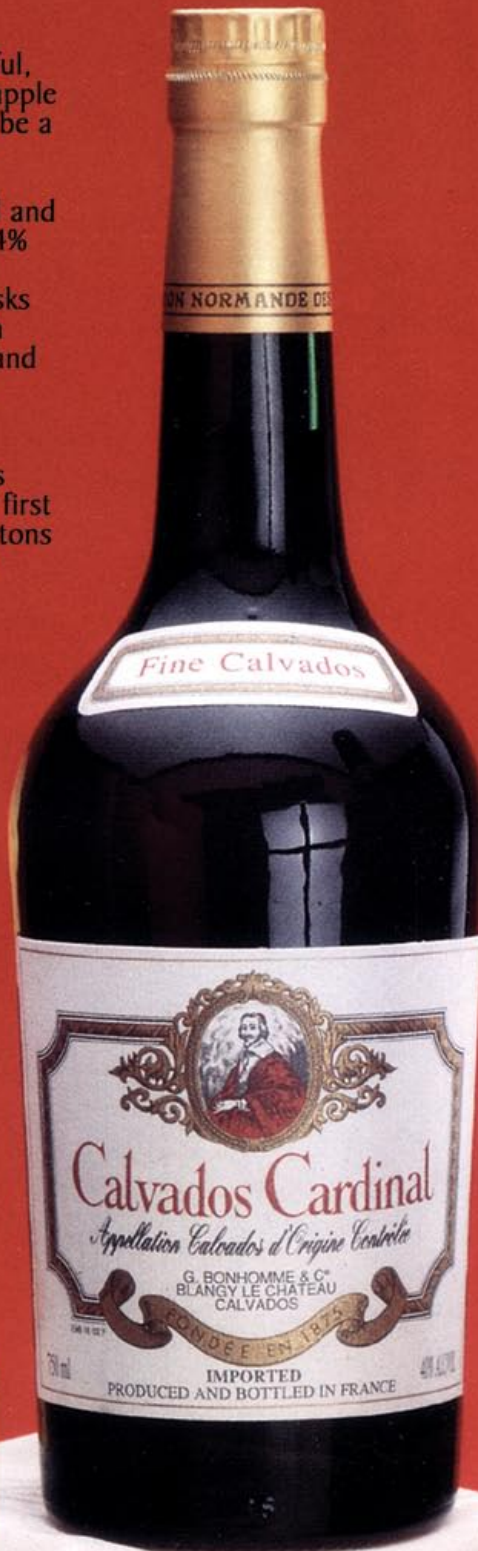


Calvados is distilled in a careful, slow distillation process. The apple cider used for distillation must be a natural and drinkable beverage obtained through traditional processes, with no sugar added and a minimum alcohol content of 4% per volume. After distillation, Calvados is aged in wooden casks or a minimum of 3 years, which gives it its amber-yellow color and the fragrant essence of apples.

The distillation of apples, thus producing "Sydre" brandy, was first tested by the Normans and Bretons and documented as far back as 1553.

Calvados Cardinal



NYC Pricing

Cardinal Fine Calvados 80

item#	Frontline	1 cs./12bottle
35815 (12x750ml)	\$17.77	\$16.74
35971 (24x375ml)	\$ 9.13	

Cardinal Calvados 15 Yr. 80

item#	Frontline	1 cs./12bottle
35980 (12x750ml)	\$27.81	\$25.74

Available Through: Peerless ~ 1.800.382.3820