



Brand
video



Brand

Calvados Boulard

Flavour

Apple, vanilla, oak, almonds

Alcohol Content

40 Percent by Volume

Alcohol Type

Brandy

About this item

- Calvados apple brandy is produced from 120 specific apple varieties in the Normandy region of France.
- Boulard calvados is the leader of the Calvados Pays d'Auge appellation, the most prestigious among the three appellations of Calvados, since 1825.
- Boulard XO is the synthesis of all aromas present in each of our Calvados. It presents a perfect balance obtained by blending many crus of Calvados Pays d'Auge aged 6 to 15 years.
- Boulard XO calvados is harmonious on the nose with apple tart and vanilla notes, with elegant hints of oak and toasted almonds. Taste is very supple with distinctive ripe apple, spices, and hazelnut notes.
- Enjoy neat as digestive, as an aperitif on the rocks or in one of the delicious classic cocktails such as Boulard Old Fashioned.





Boulard is the leader of the Calvados Pays d'Auge appellation, the most prestigious among the three appellations of Calvados.

Exclusively produced by double distillation of the best Norman ciders, the Calvados Pays d'Auge Boulard differentiates itself by its complexity and authenticity.

Boulard is the finest expression of this prestigious French apple brandy with almost 200-year credentials.

Try our XO expression

- Supple, very harmonious palate
- Distinctive ripe apple, spices, and hazelnut notes
- Ideal calvados to enjoy as digestive neat



Exceptional craft since 1825.
By exclusively producing Calvados pays d'Auge, Boulard establishes itself as the reference for connoisseurs and mixologists throughout the world.

The world's finest Calvados



MAISON BOULARD SINCE 1825

The fame of Maison Boulard originates in the inspiration of one man, Pierre-Auguste Boulard, who founded his prestigious house in the Pays d'Auge in 1825. Then, the following four generations driven by the desire to push the famous apple brandy even further. Beyond tradition, beyond the Norman territory, beyond the classical consumption modes, Boulard revisits the calvados to turn it into something subtle and exceptional.



AGED 6 TO 15 YEARS

Boulard calvados is produced from specific cider apple varieties and is double distilled in copper pot stills. Boulard XO is the synthesis of all aromas present in each of our Calvados. It presents a perfect balance obtained by blending many crus of Calvados Pays d'Auge aged 6 to 15 years. The production process follows a 200-year-old tradition and is defined by the strict appellation rules.



HARMONIOUS, SUPPLE TASTE

Boulard XO calvados is harmonious on the nose with apple tart and vanilla notes, with elegant hints of oak and toasted almonds. Taste is very supple with distinctive ripe apple, spices, and hazelnut notes. Enjoy neat as digestive, as an aperitif on the rocks or in one of the delicious cocktails.



Enjoy Boulard XO neat

Calvados is traditionally drunk neat as an aperitif or digestive at the end of a meal. The addition of a slight dash of water will develop the expression aromas.

Sniffer-shaped glass will help in capturing the richness of Boulard XO



Boulard Old Fashioned

4 cl Boulard XO

1 dash of bitters

1 teaspoon sugar syrup

½ orange slice

2 Amarena cherries

- Start by mixing the sugar syrup with a few drops of bitter and a dash of water in a tumbler glass.

- Add calvados, several ice cubes and mix.

- Garnish with orange and cherries.



On the rocks

Pour an indulging portion of Boulard XO Calvados in a tumbler glass over a couple of ice cubes to enjoy all of its complex aromas



Boulard Calvados XO



Boulard Calvados VSOP



**Boulard Calvados
Grand Solage**

Size

700 ml

700 ml

700 ml

Product

Apple brandy - AOC
Calvados Pays d'Auge

Apple brandy - AOC
Calvados Pays d'Auge

Apple brandy - AOC
Calvados Pays d'Auge

Colour

Bright amber

Amber, golden

Bright coppery gold

Nose

Harmonious, apple tart,
vanilla, elegant hints of oak
and toasted almonds

Fruity, elegant oaky notes,
hazelnut, toast and brioche

Prominent apple, characteristic
of the Pays d'Auge terroir, very
present vanilla, balanced

Palate

Ripe apple, spices,
hazelnut, very supple

Balanced and harmonious,
vanillas notes, oaky, ripe
apples and applesauce

Smooth, fruity,
elegant, nice aromatic
richness

Finish

Ripe apple and spices,
exceptional persistence

Nice length, elegant and
velvety

Great length and nice
aromatic persistence