



LET US TELL YOU A SECRET...

Sometimes you do such a good job of hiding something that you forget all about it.

And then when you find it again it comes as a pleasant surprise. So pleasant, in fact, that there is always that temptation to pretend you never found it at all, and to protect and preserve that sense of precious rarity.

And so begins an intimate, secret relationship which only time can overcome.

But it is a rare feat indeed for this secret to retain its mystery for three generations.

And rarer still for this long-hidden gem to reveal its true power and beauty thanks to the sympathetic hands, nose and talent of a person capable of transforming a secret into a work of art.

Yet this is precisely what happened with the Calvados Lecompte Secret.

An incredible story which has lasted for some ninety years.

Allow us to introduce you to Lecompte Secret.



THE FORGOTTEN BARRELS

The history of Maison Lecompte begins in 1923, when a local wine and spirit merchant named Alexandre Lecompte decided to sell the rest of his company but hold onto his collection of vintage Calvados. He took these precious nectars to his farm at Notre-Dame-de-Courson, founding Maison Lecompte with the intention of devoting himself entirely to the aging, blending and trading of Calvados.

In the tranquility of the farm's cellars these old barrels were left to continue their slow alchemical evolution, away from prying eyes.

Three Cellar Master and eighty-five years later, in 2005, the owners of Maison Lecompte entrusted Richard Prével with the task of crafting the most extraordinary, the most perfect and the most complete Calvados ever made.

He wasted no time in getting down to work.

Rediscovering these forgotten barrels dating from the earliest days of Maison Lecompte, he delved into the treasure trove and returned with flavours of rare subtlety and concentration, the perfect ingredients with which to craft a blend of extraordinary aromatic harmony.

Year by year, these complex hints of chocolate and candied orange had evolved and matured to express their full, rich potential.



For five years, Richard Prével created and tested countless combinations of these eaux-de-vie in his quest for the perfect blend.

It took no fewer than one hundred individual eaux-de-vie to bring this incredible project to fruition, and with each new ingredient potentially capable of destroying the balance of flavours the Cellar Master could not afford to put a foot wrong.

And so Lecompte Secret was born, an unforgettable Calvados Pays d'Auge crafted to be enjoyed by just a handful of lucky connoisseurs.



A CARAFE WORTHY OF THE SECRET



To present this rare, precious nectar to the world, Maison Lecompte opted for the sparkling purity of crystal.

An artisan glassmaker was commissioned to create an exclusive, hand-made carafe.

Each and every one is unique.

The carafes are filled by hand, with each one engraved with its individual identification number.

The neck is adorned with a silver band bearing the inscription 'Secret'.

Each carafe is housed in a lacquered wooden case with a soft leather interior, a worthy home for an object of such rarity and elegance.

Lecompte Secret is without doubt the most awe-inspiring Calvados ever created.

'The value of a treasure resides chiefly in the Secret it conceals'

Richard Prével





THE MOMENT OF TRUTH: TASTING

What does the Secret reveal?

Colour: warm, amber, autumnal.

Bouquet: the nose is packed with an extraordinary array of refined citrus fruit, dried fruit, candied fruit, chocolate, caramel and toffee apple aromas, underpinned by persistent toasted notes.

Palate: the Secret lights up the palate with vibrant candied fruit flavours and a hint of acidic freshness, opening up to reveal rich depths of coffee, liquorice, dark cherries, chocolate, bitter orange and cocoa. The flavours explode onto the palate, gradually expressing their smooth, rounded, concentrated texture.

Finish: long and luxurious, with a stunning aromatic complexity inflected with familiar apple aromas.

Sharing the Secret

No complex ritual is required to enjoy Lecompte Secret. This is a Calvados designed to offer ultimate drinking pleasure, in a spirit of refinement and shared appreciation.

Savour Lecompte Secret in a moment of calm and relaxation, when the senses are at their most receptive.

Alone or among friends, Lecompte Secret is a unique experience - one of life's rarest pleasures.

Enjoy in moderation.

Another unique feature of Calvados Secret is that it is only bottled upon request.

8 carafes have already been created and filled.

Additional carafes can be created to order: visit us at calvados-lecompte.com or get in touch by telephone on 33(0)2 31 64 58 75.

The price per carafe will be in the region of €2,500 Euros. This is a Calvados crafted with connoisseurs in mind.

ABOUT MAISON LECOMPTE.

Founded in 1923 by Alexandre Lecompte, Maison Lecompte is still based at the old farmhouse amid the orchards, located in Notre-Dame-de-Courson in the south of the Pays d'Auge.

The distillers at Maison Lecompte use only the best traditional techniques, producing Calvados which are celebrated for their harmony, fullness and elegance of flavour.

The brand produces only Calvados with Calvados Pays d'Auge AOC certification, distilled in the Maison's two traditional copper stills. The dual distillation process, unique to the Pays d'Auge appellation, means only the finest coeur de chauffe eaux-de-vie are retained, ensuring the greatest possible concentration of aromas.

Maison Lecompte's eight barrel cellars are home to some 800 casks, waiting patiently for time and the alchemy of the maturing process to bring out the rarest, most refined flavours.

The Calvados of Maison Lecompte are widely acknowledged to be among the world's finest.

For more information: www.calvados-lecompte.com
(Site designed using Responsive Design, adapts to your operating system).

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