



# REVELATION

THE CENTENARY CUVEE

## CALVADOS LECOMPTE

*Lecompte launches  
its new cuvée  
REVELATION  
on the occasion of  
the 100th  
anniversary of the  
Maison.*



SYLVAIN PLUCHARD, Lecompte Cellar Master

*Sylvain Pluchard gives each  
Calvados Lecompte a  
unique personality and  
character, but also and  
above all a family  
resemblance.*

***Established in 1923, the Maison Lecompte proudly celebrates a century of distillation, of ageing in small casks and of sophisticated blends. Benefiting from this heritage, the Maison Lecompte unveils a unique Calvados Pays d'Auge blend emboying the essence of the Maison : the cuvée REVELATION.***

*The several Calvados in this blend come from the best apples of the Pays d'Auge region and has been expertly aged in small oak casks to develop the iconic Lecompte notes. They have been selected one by one to manage the feat of condensing in one tasting the main character traits of the Lecompte collection.*

*Offered in a smoked bottle, the cuvée reveals itself in the light, a symbol of Lecompte's wish to promote the taste of a prestigious Calvados.*



#### ABOUT LECOMPTE

*In 1923, the Lecompte family founded its distillery in the heart of the Pays d'Auge bocage, in Normandy, with the aim of creating the most exceptional Calvados Pays d'Auge. Guided by this quest for excellence, the family equips its distillery exclusively with pot stills, a rarity in the region, in order to distil the apple eau-de-vie twice. The eaux-de-vie are then left to rest in small barrels and watched over by successive generations of cellar masters. They pass on the art of sublimating and developing the full aromatic palette of apple eau-de-vie in its exchanges with the oak, to bring out its full potential. The Calvados Pays d'Auge Lecompte collection is the fruit of this vision and it is always as a craftsman that we develop tailor-made Calvados both elegant and complex.*



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## CALVADOS LECOMPTÉ



*Pure or on ice, the aromatic richness unfolds as the tasting progresses and offers an exceptional initiation to Calvados Pays d'Auge.*

*Eaux-de-vie carefully aged in small casks in our cellars have been selected one by one and blended, to highlight and mingle the characteristic flavours of leather, of stewed apple and spices of Lecompte Calvados.*

**Color**

Amber

**Nez**

Notes of oak, dried fruits, cinnamon and caramelized apple

**Bouche**

Round, long, on liquorice, smoke and lightly woody aromas



**ABV** 40%alc./vol.

**Packaging** en coffret  
**Format** 70cl