

# Pommeau

This liqueur is a meticulously crafted blend of fresh Heuvellands juice and 4 year aged Calvados. It undergoes further maturation in French oak barrels, creating a sophisticated flavor profile with hints of fresh apples, caramel, and wood aromas. Perfect for both an aperitif and digestive indulgence.

## Specificaties

Type	Aperitif/Digestive	Palate	Caramel, fresh apples
Country	Nederland	Content	350 ml
Region	Zuid Limburg	Sulfites	<10 mg/l
Partner	Dassemus	Alcohol	15% Vol.

## Description

Pommeau, traditionally a liqueur from north-western France, is crafted from fresh apple juice blended with aged calvados. Our entirely Dutch variation is based on this tradition and is made entirely naturally, ensuring no filtration or additional additives are used in the process.

## Our story

The southern part of Limburg is characterized by the beautiful Heuvelland. This landscape is filled with traditional fruit orchards. These orchards are disappearing due to low commercial value. Ecologically, these orchards offer more botanical value than mass cultivation due to the power of biodiversity and space utilization.

Additionally, these orchards yield flavorful, natural, and pesticide-free fruit. This forms the basis for unique taste experiences.



Heuvellands is dedicated to preserving these fruit orchards. In collaboration with various environmental organizations and partners, we are able to maintain the value of these orchards and create artisanal and unique products.



Heuvellands

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