

# OTHER APPLE PRODUCTS

## CREAM PIERRE HUET 15% vol.

Mixture of a young Calvados, cream, vanilla and a bit of caramel; the cream Pierre Huet must be consumed fresh, with ice or not, as an apéritif or after-dinner.



## GREEN APPLE CREAM 18% vol.

Fresh and sweet, it can be served as an apéritif, trou normand, after-dinner or in pastries.

## PEAR-CALVADOS LIQUEUR 30% vol.

A Calvados based beverage mixed with pear. Usually served as an after-dinner liqueur with ice.



**CIDER,  
CIDER WITH RASPBERRY  
& PEAR VINEGARS**  
Come from the acetic fermentation of cider or pear cider, they are used for seasoning, to deglaze or marinate.

**APPLE JUICE**  
Not much sugary and fresh  
Made from sour and sweet variety of cider apples, our apple juice is 100% pure juice; no added sugar, no preservatives.



# PIERRE HUET DISTILLERY

Since 1865, a priceless know-how !

Located in Normandy, on the Cider Route of Cambremer, in the heart of the Pays d'Auge, the family-owned Estate Pierre Huet produces and markets Calvados, Pommeau de Normandie and Cider.

More than 25 varieties of cider apples are grown on the 30 hectares of orchards.

After more than one century of production, and 5 generations of producers, the Huet family has gained recognition worldwide for the subtle and delicate art of blends. Since 1921, the Calvados Huet has often been rewarded for the best know-how.

Further information on our website :  
[www.calvados-huet.com](http://www.calvados-huet.com)

Alcohol can damage your health, please drink responsibly.  
Do not filter. Non-contraintain pictures.

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# PIERRE HUET

Depuis 1865



**CALVADOS PIERRE HUET**  
14 340 Cambremer



# SETS & CARAFES



Pile trio 5cl



Pile trio 20cl



Pile trio vinegars 20cl



Carafe VSOP  
8 years



Carafe XO  
15 years



Discovery box



## CALVADOS

*Appellation d'Origine Contrôlée &  
Appellation d'Origine Contrôlée Pays d'Auge*

**Authentic apple "eau-de-vie" made in Normandy, the Calvados is consumed, according to its age, as an apéritif, "trou normand" or after-dinner liqueur.**

### CALVADOS AOC PAYS D'AUGE FINE

Freshness and fruity notes for this Calvados which is the youngest of our range (2 years old). Particularly recommended for some culinary preparations (flambeing, deglazing or sauces) and as a basis for cocktails.

### CALVADOS AOC PAYS D'AUGE VIEUX

This 4-year-old Calvados, very fruity, is really appreciated by young and tonic "eaux de vie" lovers. It is as well consumed as a "trou normand" (between the courses), alone or with an apple sorbet.

### CALVADOS AOC PAYS D'AUGE VIEILLE RESERVE 8 Y.O.

The youngest after-dinner of our range. This Calvados fine and floral, fresh and light, combines fruity flavors and length.

### CALVADOS AOC PAYS D'AUGE HORS D'AGE 12 Y.O.

This Calvados is complex and lightly woody. This is a powerful Calvados. Really appreciated thanks to the good compromise between woody power and delicate fruity flavours.

### CALVADOS AOC PAYS D'AUGE TRADITION 15 Y.O.

Great blend of our range, this 15 year-old Calvados combines the robustness and strength of a Hors d'Age, with the length and sweetness of an ancestral Calvados.

### CALVADOS AOC PAYS D'AUGE CORDON ARGENT 20 Y.O.

This more than 20-year-old Calvados is a nice balance between coolness, round and rancid, showing this eau-de-vie is really mature and accomplished.

### CALVADOS AOC CORDON OR 30 Y.O.

Aged more than 30 years in oak barrels, this Calvados, with a great length, is really smooth, elegant and powerful.

### CALVADOS AOC MILLESIME 1972

Distilled in 1972, this Calvados is 55% vol. in barrels. It is then reduced to 42% vol. First nose fresh apple, then mushrooms and finally autumn, undergrowth scent. Tarte tatin and Madeira flavours in the mouth.

### CALVADOS AOC MILLESIME 1935

Distilled in 1935 and bottled in 1985; this is a 50 year-old-aged Calvados. Nice balance, tannins, neither bitterness nor acidity are the features of this unique calvados.

### CALVADOS AOC PRESTIGE

Blend of our oldest Calvados. Its very distinctive woody flavours and its smoothness are similar to other old spirits such as Cognac.

### CALVADOS AOC "STRAIGHT FROM THE CASK"

These exceptional Calvados, non-reduced, are as well non filtered. Made in limited quantities, they are directly taken from the barrel. Then, bottling is done on demand.



## POMMEAU DE NORMANDIE

*Appellation d'Origine Contrôlée*

**The fruitiness of the apple combined to the strength of the Calvados**



*The Pommeau de Normandie is a mixture of 2/3 of apple must and 1/3 of a young Calvados. Aged in our cellars at least 36 months in oak barrels, so it acquires its specific amber color and its fruity taste.*

Pommeau de Normandie is THE Norman apéritif. It should be drunk chilled, it can as well be served with foie gras, melon, apple or chocolate desserts. For cooking, it can be used to make sauces, or with poultry, fish and scallops..



## CIDERS & POIRÉ

**Our ciders are tasty and not much alcoholic, they go well with all the meals !**

### AOP PAYS D'AUGE CIDER

*Balanced, fruity and typical*  
Perfect accompaniment to white meat with cream or AOP Norman cheeses.



### DRY CIDER

*Typical and thirst-quenching*  
It is usually drunk as an apéritif, alone or for a "kir normand" (with crème de cassis). It goes with cooked meats, red meats (lamb ribs, duck breast fillet) and some fishes.

### SWEET CIDER

*Fruity and sugary*  
It is excellent with desserts or some sweet and sour dishes.

### POIRÉ

*Sweet and acid*  
This "pear cider", just a bit alcoholic (2% vol.) is consumed as an apéritif (alone or "kir normand") or with fruit desserts.

