



— **38 years AOC Calvados STRAIGHT FROM THE CASK** —
non reduced, non filtered, directly taken from the cask

CERTIFICATION	Calvados AOC contrôlée
YEAR OF DISTILLATION	Between July 1 st , 1980 and June 30 th , 1981
AGEING	38 years in oak barrel
ALCOHOL	54.4 % vol.
BOTTLING	On demand bottling, taken from the top part of the cask (n°312). Non filtered, non reduced – Stock : 40 bottles

DISTILLATION

Our Calvados AOC is obtained by a simple distillation of cider in an “**alambic à colonne**” (simple distillation still).

First, the juice obtained by pressing the apples is completely fermented (**12 months**) in **one hundred year old oak barrels**. Calvados obtained is 70% proof.

Since 2010, our still is heated by an **innovative and unique process in France**: woodchips, produced on the Estate.

Finally, our Calvados ages in separate oak barrels to the bottling.

TASTING – by P. Baijot

Enormous Calvados with a lot of complexity.

A multitude of aromas in which peach compote, prune, crème brûlée, saffron and leather tone meddle in. Then, Port, Madeira wine and old Banyuls scents appear. Moreover, very light hints of white flower, sandalwood and eucalyptus.

The palate is round, long, smooth and full-bodied with tarte tatin and crystallised apple tastes. A surprising intensity with an important contrast combining white pepper, crystallized orange and vanilla cream. An exceptional, rich, generous and complex Calvados. The aromatic densities, olfactory and gustative contrasts (freshness and density) are the essential features of this very rare product.

SERVING SUGGESTIONS

After meal, this calvados must be consumed preferably in a Calvados or « tulipe » glasses, at 18–20 °C.

This Calvados should be left during about 15 minutes in the glass before tasting in order to discover all flavours.

PRESERVATION

With optimal preservation conditions (constant cellar temperature), Calvados can be kept about 10 years. To open these bottles, it is advised to cut the wax at the level of the joint between the cork and the bottle with a knife.

AUTHENTICITY

Our most prestigious bottles are waxed and marked with the seal « PH », which are the initials of our ancestor: Pierre Huet.

On the label, you can find: the age, the cask number, the bottling date and the alcohol degree at bottling.

