



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

CERTIFICATION	Calvados AOC contrôlée
YEAR OF DISTILLATION	1972
AGEING	47 years in oak barrel
ALCOHOL	52.9 % vol.
BOTTLING	On demand bottling, taken from the top part of the cask (Cask n°311). Non filtered, non reduced – Stock : >200 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

Gustatory and olfactory explosions. Evident breadth and extraordinary long finish.

First nose : fresh apple, even Granny Smith apple, then accomplished nose where we discover first rancid and mushroom nose (autumn side and undergrowth). Nice balance, neither bitterness nor acidity.

This brandy is marked by tarte tatin scents. Nose and mouth leave gradually appear Madeira wine flavours. Very fine Calvados.

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.

