



— Calvados AOC Pays d'Auge CORDON ARGENT —

CERTIFICATION Calvados AOC Pays d'Auge contrôlée

AGEING minimum of 20 years in oak barrels

ALCOHOL 40 % vol.

DISTILLATION

The Calvados AOC Pays d'Auge is obtained through a process of double distillation of cider in a traditional copper still called “**alambic à repasse**” (which translates as a “double distillation still”).

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

Then, the cider we get after this fermentation process is distilled a first time to get the “petites eaux” (little waters) which are between 30 and 35% proof.

The second heater is to distill the “petites eaux”. Only the heart of the distillation is retained. Calvados obtained is 70% proof.

Our still is heated by an **innovative and unique process in Normandy**: woodchips, produced on the Estate. Finally, the Calvados Cordon Argent ages in separate oak barrels for a minimum of 20 years.

TASTING

Smelling: firstly, « tarte tatin » and salted butter caramel then crystallized apple.

Tasting: sharpness and coolness of the apple. Menthol is really nice, completed by small clove notes. Then, smelling contains pepper notes and apple is less predominant. Then, concerning tasting: lightly quince jam.

Finally, « rancio » is present with a nice bitterness. Nice persistence. Nice balance between coolness, round and rancid, showing this eau-de-vie is really mature and accomplished.

SERVING SUGGESTIONS

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

PRESERVATION

With optimal preservation conditions (constant cellar temperature), Calvados can be kept about 10 years.

AUTHENTICITY

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

REFERENCE

The Calvados « Cordon Argent Pierre Huet » is served in prestigious restaurants as : Auberge du Pont de Collonges, restaurant of **Paul Bocuse** or Café Dessirier, one of the most famous seafood restaurants in Paris, owned by **Michel Rostang**.

- **Gold Medal** : General Agricultural Competition Paris 2011

