



— Calvados AOC CORDON OR —

CERTIFICATION	Calvados AOC contrôlée
AGEING	minimum of 30 years in oak barrels
ALCOHOL	40 % vol.
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.

Our still is heated by an **innovative and unique process in Normandy**: woodchips, produced on the Estate.

Finally, the Calvados Cordon Or ages in separate oak barrels for a minimum of 30 years.

TASTING

Smelling : sharp, cinnamon, crystallized fruit. Apple not really predominant.

Tasting : immediately long and deep. At the end, prune and quince jam flavours

Before tasting, this Calvados has to be left a minimum of 15 minutes in a glass, in order to discover all the flavours.

SERVING SUGGESTIONS

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

PRESERVATION

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

REFERENCE

The Calvados « Cordon Or Pierre Huet » is especially marketed at **Cave Auge** at Paris and served at **Auberge du Pont de Collonges**, restaurant of **Paul Bocuse**.

