



— Crème Pierre Huet —

NAME Crème Pierre Huet (50cl)
Calvados and cream-based liqueur

ALCOHOL 15 % vol.

INGREDIENTS
Milk base, water, sugar, alcohol (73.3% of Calvados), caramel, vanilla aroma.

SERVING SUGGESTIONS

The Crème Pierre HUET must be consumed fresh (between 8 and 10°C) with ice or not, as an aperitif or after dinner (as a whisky or rum cream).

PRESERVATION

Once opened, it should be consumed within 6 months. Keep in the fridge.



— Crème de Pomme Verte —

NAME Crème de Pomme Verte (50cl) / Green Apple Cream

ALCOHOL 18 % vol.

INGREDIENTS
Water, sugar, alcohol, aromas, acidifier : E330

SERVING SUGGESTIONS

The Green Apple cream can be served :

- As an aperitif with Champagne or in a cocktail with orange juice
- As a "Trou Normand" (in the middle of the meal), with an apple sorbet
- As an after-dinner liqueur with ice
- In pastries, cakes (ex: Green Apple cream baba).

PRESERVATION

Once opened, it should be consumed within 2 years.



— Liqueur de Poire au Calvados —

NAME Liqueur de Poire au Calvados (50cl) / Pear liqueur with Calvados

ALCOHOL 30 % vol.

INGREDIENTS
Water, sugar, 25% of Calvados at 68.5% vol. alcohol, aromas.

SERVING SUGGESTIONS

Usually served as an after-dinner liqueur at room temperature or with ice.

PRESERVATION

Once opened, it should be consumed within 2 years.

