



— Coffret Dégustation —



POMMEAU DE NORMANDIE AOC

Our Pommeau de Normandie is made by the mutage of 2/3 of apple must and 1/3 of one-year-old-Calvados Pays d'Auge, that titrates between 68% and 70% alcohol.

Our Pommeau ages 36 months in oak barrels (14 months minimum authorized by the legislation)

It can be served as an aperitif, during the meal and for cooking.

CALVADOS AOC PAYS D'AUGE VIEILLE RESERVE 8 YEARS

This Calvados ages during 8 years in oak barrels.

The youngest after-dinner Calvados of Pierre Huet range.

It is fine and floral, fresh and light, this calvados combines a fruity taste with a long finish..