



— Coffret Mignonnettes —



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 FINE

This young Calvados ages between 2 and 3 years in oak barrels.

Fruity alcohol particularly recommended to strong « eaux de vie » lovers.

It is used as a basis for cocktails, for culinary preparations requiring an aromatic power and a high content in alcohol (flambéing, sauces...) and as well at the end of the meal, in a cup of coffee.

CALVADOS AOC PAYS D'AUGE VIEUX

This young Calvados ages between 4 years in oak barrels.

With its well-balanced flavors between wood and apple, it is really appreciated as a « Trou Normand » (in the middle of the meal) alone or with an apple sorbet.

CALVADOS AOC PAYS D'AUGE VIEILLE RESERVE 8 YEARS

This Calvados ages 8 years in oak barrels.

At the end of the meal, this Calvados is really appreciated for its subtle aromatic taste and its length.

This is the youngest Calvados of the HUET range of Calvados.

CALVADOS AOC PAYS D'AUGE HORS D'AGE 12 YEARS

Aged a minimum of 12 years in oak barrels, it is one the most appreciated by Calvados lovers.

This is a powerful calvados, really appreciated thanks to the good compromise between woody and fruity flavour.

Tasting : long, woody and excellent digestive qualities.

After-dinner drink, to be consumed at room temperature.