



— Calvados Millésime 1935 —

CERTIFICATION	Calvados AOC Pays d'Auge Contrôlée
AGEING	50 years in old oak barrels
ALCOHOL	40 % vol.
NUMBER OF BOTTLES	900 cols

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 an **one hundred year old oak barrel**. 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 ages in separate oak barrels.

TASTING

First nose: fresh apple immediately (Granny Smith), then mushrooms scent (autumn and under growth). Well-balanced Calvados, neither bitterness nor acidity.

Quiet eau-de-vie with subtle tarte tatin flavour.

Palate is beautiful but lightly shaded by the reduction.

Nose and palate : Madeira flavours progressively appear.

Very beautiful Calvados.

SERVING SUGGESTIONS

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

We advice to leave this Calvados about 15 minutes in a glass before tasting.

PRESERVATION

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

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.

AUTHENTICITY

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

On the label, you can find: the age, the cask number, the bottling date and the alcohol degree at bottling.

