



## — Calvados Millésime 1972 —

<b>CERTIFICATION</b>	Calvados AOC contrôlée
<b>AGEING</b>	minimum of 42 years in a single oak barrel
<b>ALCOHOL</b>	42 % vol.
<b>NUMBER OF BOTTLES</b>	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, grany apple immediately, then mushrooms nose (autumn and undergrowth scent).

Nice balance, no bitterness nor acidity. Quiet and gentle “eau de vie”, light apple pie (tatin tart) aromas.

Mouth : beautiful but lightly blurred by the reduction.

Nose and mouth progressively reveal Madeira noses.

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.

### **AUTHENTICITY**

On the top of the bottles is the seal « PH », initials of our ancestor Pierre HUET.

The year of the Millesime is indicated with wax on the neck of the bottle; made by hand.

The bottling date and the number of the bottle are written down on the back label.

