



— Calvados Prestige —

CERTIFICATION

Calvados AOC contrôlée

AGEING

blend of our oldest Calvados

ALCOHOL

40 % vol.

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 **one hundred year old oak barrels**. 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

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.

