



— Calvados AOC Pays d’Auge TRADITION —

CERTIFICATION Calvados AOC Pays d’Auge contrôlée

AGEING minimum of 15 years in oak barrels

ALCOHOL 40 % vol.

DISTILLATION

The Calvados AOC Pays d’Auge is obtained through a process of double distillation of cider in a traditional copper still called “**alambic à repasse**” (which translates as a “double distillation still”).

First, the juice obtained by pressing the apples is completely fermented (**12 months**) in **one hundred year old oak barrels**.

Then, the cider we get after this fermentation process is distilled a first time to get the “*petites eaux*” (little waters) which are between 30 and 35% proof.

The second heater is to distill the “*petites eaux*”. Only the heart of the distillation is retained. 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 Tradition ages in separate oak barrels for a minimum of 15 years.

TASTING

Great blend of Pierre HUET range of products, combining the robustness and strength of a Hors d’Age with the length and sweetness of an ancestral Calvados, aged in standard oak barrels.

SERVING SUGGESTIONS

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

PRESERVATION

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

AWARDS - REFERENCES

Product especially selected by **Hôtel Ritz, place Vendôme (Paris)**

- **Silver Medal** : General Agricultural Competition Paris 2019
- **Silver Medal** : Regional Competition Cambremer 2012
- **Silver Medal** : General Agricultural Competition Paris 2011
- **Silver Medal** : Regional Competition Cambremer 2011

