



— Calvados AOC Pays d'Auge VIEILLE RESERVE —

CERTIFICATION Calvados AOC Pays d'Auge contrôlée

AGEING 8 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 Vieille Réserve ages in separate oak barrels for a minimum of 8 years.

TASTING

Its color is clear; it is fine and floral, fresh and light with first notes of burned apple. In the second nose, persistent notes reminding of fresh green apple. The palate is mineral, slightly peppery and minty. The finish on the palate is reminiscent of the salted butter caramel.

SERVING SUGGESTIONS

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.

PRESERVATION

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

AWARDS - REFERENCE

Product selected by : **Käfer** (Germany)

- **Gold Medal** : Regional Competition Cambremer 2012
- **Vermeil Medal** : Regional Competition Vimoutiers 2010

