



## — Calvados AOC XO 15 years —

<b>CERTIFICATION</b>	Calvados AOC contrôlée
<b>AGEING</b>	minimum of 15 years in oak barrels
<b>ALCOHOL</b>	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 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 Pommeau de Normandie 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

