CUZZIOLGRANDIVINI

# Michel Huard

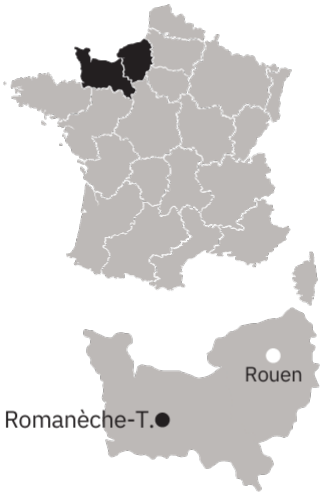
**France - Normandy - Montilly-sur-Noireau**




## CALVADOS 25 ANNI 40,0°

**Production area:** Normandy - France
**Harvest:** Apple picking takes place between October and November, at the time of natural fruit ripening
**Vinification:** chopped and pressed, and left to ferment in the cellar at a temperature of 10°.
**Refinement:** in barrels made solely of oak: at first, in new barrels so that the tannin releases its color; later, the Calvados is stored in specific barrels for aging
**Color:** orange ochre
**Fragrance:** Cooked apples, with a final touch of caramel and almond
**Flavor:** pepper notes, hints of cooked apples and fresh almonds
**Alcoholic Grade:** 40% vol

CALVADOS
Michel Huard




**Ownership/Founders** Jean-François Guillouet-Huard / Michel Huard
**Start of Activity** 1950
**Hectares** 18
**Bottles produced** 8.000

Maison Huard is now in its seventh generation with Jean-François Guillouet picking up the baton from his grandfather Michel in 2004 after sharing 20 years with him on the small Normandy estate. The 18 hectares of apple orchards are planted between Caligny and Montilly sur Noireau and are all south-facing, with harvesting taking place in November when the fruit is fully ripe. Single distillation, like all Calvados from this area with an aging that take place in oak barrels, partly old and mostly new so the tannins "soften" and the Calvados begins to acquire its proper color. In all processes maximum care is taken, with the renewal of both barrels and casks in addition to the maniacal control of each individual vintage in order to obtain great Calvados. From Michel selling his first Calvados in the fifties in Paris to Jean François in the sign of one of the best interpreters of appellation.