CUZZIOLGRANDIVINI

Michel Huard

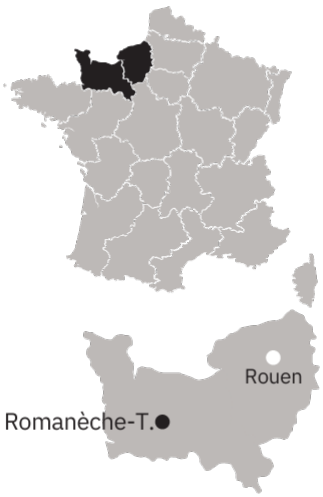
France - Normandy - Montilly-sur-Noireau



CALVADOS HORS D'AGE 40.0° (2006 – 1999)

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: amber, narrow bows
Fragrance: subtle notes of fresh apple and roasted almond
Flavor: Unctuous, long and rich on the palate, with notes of baked apple 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.