

C. DROUIN HORS D'AGE PAYS D'AUGE CALVADOS

PAYS D'AUGE (NORMANDY), FRANCE



PRODUCT INFORMATION

- Aged 15+ years
- Maturation focuses on ex-Cognac casks
- Double distilled using a direct fire heated pot still
- No pears are used
- Approx. 50% used of the apples are farmed by the Drouin family
- 30 different varieties of apples are used
- The cider is fermented on-site with wild yeast
- 42% ABV

AWARDS & PRESS

"A thrilling, top-drawer Pays d'Auge Calvados that smells and tastes of baked apple strudel and baked pear...hard to find anymore but worth the search." - F. Paul Pacult, The Spirit Journal

"Among the large houses are more focused producers like Christian Drouin...kind of Billecart-Salmon to Boulard's Veuve Clicquot, to put it in Champagne terms. Drouin's Calvados are always excellent, even inexpensive bottles like the Sélection." - Eric Asimov, New York Times

BRAND INFORMATION

C. Drouin Calvados began rather unintentionally around 1960. Christian Drouin Sr., grandfather to the current head of the company Guillaume Drouin, purchased a country house in the Pays d'Auge area of Normandy. Drouin Sr. made calvados year after year, but was too busy to establish the sales and distribution network to get it out into the market, so his stocks continued to mature in the cellars. After twenty years of this, his son, Christian Drouin, set out to bring the company to life with sales and distribution. The calvados stocks in the cellars had never been blended together, so individual vintages remained in separate casks and were available to use for blending and single vintage bottling.



 @CALVADOSCHRISTIANDROUIN

For additional information, cocktail recipes, photos, and videos, please visit: www.hotalingandco.com

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