

C. DROUIN POMMEAU DE NORMANDIE

PAYS D'AUGE (NORMANDY), FRANCE



PRODUCT INFORMATION

- A blend of Calvados (25%) and apple juice (75%)
- Aged 3 to 10 years
- Double distilled using a direct fire heated pot still
- 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
- 17% ABV

AWARDS & PRESS

"Pommeau de Normandie is exuberantly fruity, slips down the throat far too easily given its 17% alcohol content, and once in the mouth, its freshness as well as its aroma of baked apples and buttery brown sugar are quite fascinating." - Robert M. Parker, Jr.

"Among the large houses are more focused producers like Christian Drouin...kind of Billecart-Salmon to Bouard'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.



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

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