

# C. DROUIN SÉLECTION CALVADOS

PAYS D'AUGE (NORMANDY), FRANCE



## PRODUCT INFORMATION

- Sélection uses apples & pears from the nearby Domfront region
- Sélection is distilled using a column still
- Sélection emphasizes fruit notes in a lighter style perfect for cocktails
- 40% ABV

## AWARDS & PRESS

"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](http://www.hotalingandco.com)

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