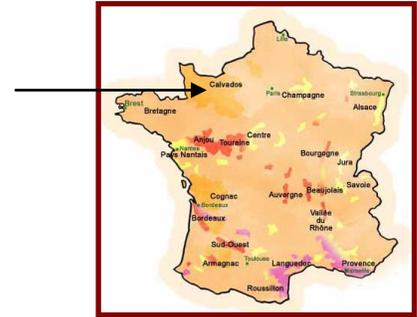
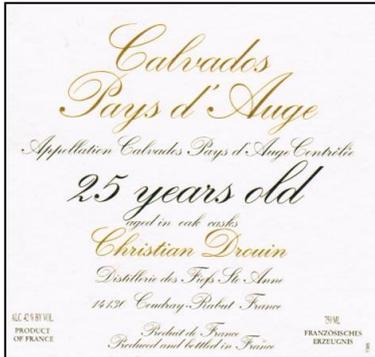

CALVADOS CHRISTIAN DROUIN

COEUR DE LION

25 YEARS OLD



▪ WINE ESTATE

Calvados is divided in 3 areas of production, among which the “calvados Pays d’Auge” which is not only the oldest, but also the most qualitative. Made from a double distillation, calvados Pays d’Auge are mellow and full bodies. The story of Drouin calvados began around 1960 when he bought a farm in Gonnevillle and he decided to use the cider-apple orchards to produce calvados. His aim was simple: produce a top-quality premium spirit. The third generation is now hard at work. It maintains the traditions that have enabled the estate to become one of the 100 “sites of excellence in taste” selected by the ministry for culture. In 1995 the European foundation awarded the estate its European Prestige Grand Prix for the whole of its production, which represents the quintessence of calvados.

▪ VARIETY

4 types of apples are used to obtain a juice with a precise balance of sugar, tannins and acidity. The low yield varieties of apples, sweet, bitter-sweet, bitter and acid, are harvest from the orchard of Coeur de Lion estate.

▪ VINIFICATION

After the harvest which is carried out by shaking the branches of the trees, apples are stored in an attic in order to obtain the perfect maturation. Then a crush transforms the apple into a homogeneous pulp or “pomace”. A press will extract the juice. The pomace is pressed only once and the yield is no higher than 60%. After a few fermentation, the juice (which is now a cider) will be distilled twice, and then aged.

▪ TASTING NOTES

“Coeur de Lion” 25 Years Old is a subtle beauty with aromas as sweet and rich as buttery apple crisp; lush and round on the palate, with hints of toffee and smoke, it’s altogether decadent.

▪ AWARDS

Double Gold medal – Best Calvados – San Francisco World Spirits Competition 2003 (USA)

Gold medal, International Spirits Competition London 2002 (UK)

Silver medal, International Wine and Spirits Challenge London 2000 (UK)

“The 2002 Challenge showed how well our formula was worked. Entries rose by over 200 to more than 500 with the widest possible spread of spirits. Typically, although the Trophy for the best brandy went to Cognac – the lovely Frapin – the only other Gold medal in the category went to Calvados, the 25 years old “Coeur de Lion”, and a grappa, Plizer’s Grappa di Schiava”. Nicolas FAITH, January 22, 2003 – Quest Magazine & Events (UK).