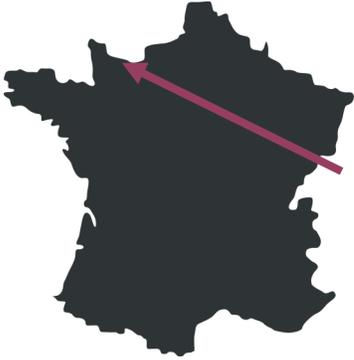


# - 25 YEARS OLD -

## Calvados Pays d'Auge (AOC)



### DISTILLERY ESTATE

In the 60's, **Christian Drouin senior** became the owner of the Fiefs Sainte-Anne, near Honfleur. The farm was planted with cider-apple trees and Christian was soon seized by the desire to produce his own calvados. The resulting calvados was set aside to age in former sherry, port or calvados casks stored in the old halftimbered outbuildings of the farm. He also acquired several batches of very old calvados when the estates of some reputed producers were sold. Christian Drouin senior won his first medals.

In 1969 **Christian Drouin junior** who was fascinated by the art of aging and, with the benefit of the stocks produced by his father, specialized in the production of the rarest and oldest calvados that he was soon delivering to the world's great hotels and finest restaurants. In 1991-92, production has been transferred to another 17th-century farm in Coudray-Rabut near Pont l'Èvêque. Today the blends are still created jointly by Christian and his son, **Guillaume Drouin**.

### DISTILLATION

Double distilled, aged in small 225 litres former wine casks.

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

90/100, Guide Gilbert & Gaillard 2014 (France)

96/100 CHAIRMAN'S TROPHY-"Extraordinary, Ultimate Recommendation" Ultimate Spirits Challenge 2012 (USA)

Double Gold Medal - Best Calvados - San Francisco World Spirits Competition 2003(USA)

"Prix Vinalies" 2003 (France)

Gold Medal, I.S.C. London 2002 (UK)

Silver Medal, I.W.S.C. London 2000 (UK)

Silver Medal, Caen 2000 (France)

Gold Medal, Vimoutiers 1999 (France)

Selected for La Cuvée du Cinquantième des AOC et de l'I.N.A.O. to represent the Appellation Calvados Pays d'Auge (France)



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