

ABC DE
CHRISTIAN
DROUIN
IS AN
EXCEPTIONAL
FRENCH
APERITIF

inspired by the Vermouth category.

The art of ABC production combines the blending of an apple must with a young calvados, ageing in oak casks, and flavouring with a bouquet of plants and spices such as Cinchona, Wormwood, Cinnamon, Orange, Elderflower and Yuzu. ABC de Christian Drouin offers an intense bouquet of flavours, combining apple and spice aromas.

Enjoy it neat on the rocks, with tonic or in cocktails (Spritz, Negroni, Americano, etc.).

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## Tasting notes:

Amber colour with orange highlights

The first nose releases a scent of roasted apples and citrus fruit before opening up to peppery notes combining spices, flowers and sagebrush.

The attack on the palate is harmonious and greedy, and the ABC then evolves towards bitters (cinchona, wormwood) finely balanced by the apple sweetness. The finish is smooth, elegant and racy.





## **ABC SPRITZ**

5cl ABC de Christian Drouin

15-20cl Sparkling wine (Crémant, Champagne, Prosseco, Cava, etc.)

Twist of lemon peel or slice of rhubarb to garnish

