



Calvados
Christian Drouin
CHRISTIAN DROUIN

POMMEAU DE NORMANDIE

A true Normand



Explanations

Pommeau is obtained by blending Calvados with cider-apple juice. The cider-apple juice (the must) is mixed before fermentation with Calvados in the proportion 2/3 must to 1/3 Calvados of 65°. The essential mellowness is the result of ageing in oak casks.

This apéritif full of flavour has a strength of 16° to 18°.

It should be served chilled in a tulip glass.

It is perfect in a scooped-out melon, with foie gras or with an apple dessert ; much appreciated for the confection of cocktails, it also works wonders in the kitchen as an ingredient in sauces and creams.

"The Pommeau de Normandie "Coeur de Lion" 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 gave Pommeau de Normandie "Coeur de Lion" a 92/Very Highly