

# Calvados Christian Drouin

## 🦁 *Calvados Sélection* 🦁



### Presentation

While "Calvados Pays d'Auge" needs to undergo lengthy ageing in oak casks to reach full maturity, Calvados from the Domfront region, whose range of flavours is dominated by the fruit, can be enjoyed young. This explains why at the "entry level" of his range of Calvados Christian Drouin prefers to offer one that has been produced in his Domfront establishment.

Recommended to those who appreciate Calvados as a long drink at aperitif time, it is also well suited to the preparation of cocktails, and for gourmet recipes.

"As long as a bottle of Christian Drouin Coeur de Lion SELECTION is on my shelf, I'm assured that even if my fruit basket is empty, I can at least drink my apple a day".

Mary ROSEN, The Courier Journal - Louisville, Kentucky - (February 18, 2006) U.S.A

"Christian Drouin - "Coeur de Lion" SELECTION : Clear and smooth with cinnamon, spices and apple flavours".

Eric ASIMOV, New York Times (December 8, 2004) U.S.A

"Coeur de Lion" SELECTION - Christian DROUIN : lively aroma of fresh-cut apple. Light, with hints of lemon and steel. Finishes with flavour of apple seeds and crushed peppercorns". Amanda HESSER, New York Times (November 12, 2003) U.S.A.

### Awards

Bronze Medal, Vimoutiers 2017 (France)

Gold Medal, Cathay Pacific Hong Kong International Wine & Spirits Competition 2016 (Hong Kong)

93/100, « Excellent, highly recommended", Ultimate Spirits Challenge 2016 (USA)

Silver Medal, ALL WINES ASIA 2016 (Hong Kong)

4 stars, Bevx.com, Sean Ludford (USA), Eeb 2016

Gold Medal ALL WINES 2015 (Germany Cologne)

Silver Medal IWSC 2015 (UK)

1st Prize, Saint Hilaire du Harcouet's Contest 2015 (France) Silver Medal San Fransisco World Spirits Competition 2014 (USA)

91/100, Excellent, Highly Recommended, Ultimate Spirits Challenge 2014 (USA)